

**The complete economical cook and frugal housewife : an entire new system of domestic cookery, containing approved directions for purchasing, preserving, and cooking ... With directions for pastry and confectionary. Likewise the art of making British wines, brewing, baking, gardening, &c; / by Mary Holland.**

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THE COMPLETE  
**ECONOMICAL COOK,**

AND  
**FRUGAL HOUSEWIFE:**

AN ENTIRELY NEW SYSTEM OF  
**DOMESTIC COOKERY,**

CONTAINING APPROVED DIRECTIONS FOR  
PURCHASING, RESERVING, AND COOKING.

ALSO,

**Trussing & Carving;**

PREPARING SOUPS, GRAVIES, SAUCES, MADE DISHES,

**POTTING, PICKLING, &c**

WITH DIRECTIONS FOR

**PASTRY AND CONFECTIONARY.**

ALSO THE

**ART OF MAKING BRITISH WINES,**

BREWING, BAKING, GARDENING, &c.

BY MRS. MARY HOLLAND,

PROFESSOR COOK.

“I have known a young woman without a Fortune, who is  
more domestic, Frugal, than one who has Ten Thousand  
Pounds, and who is not so much of an expert as to a good Wife.”  
Jas. JOHNSON.

SEVENTH EDITION.

Considered by many to be the best of its kind, after fifty years' practice.

**London:**

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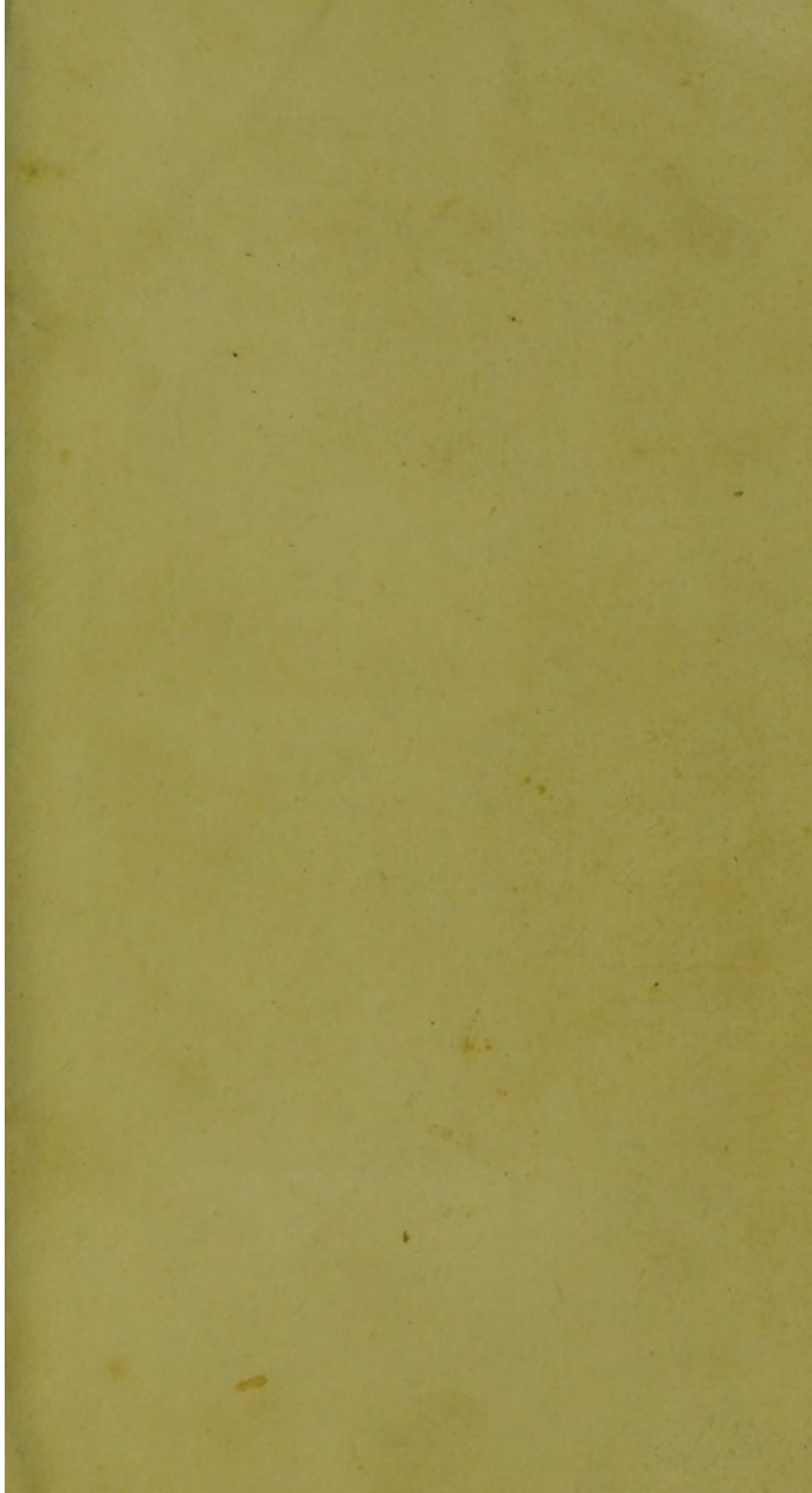
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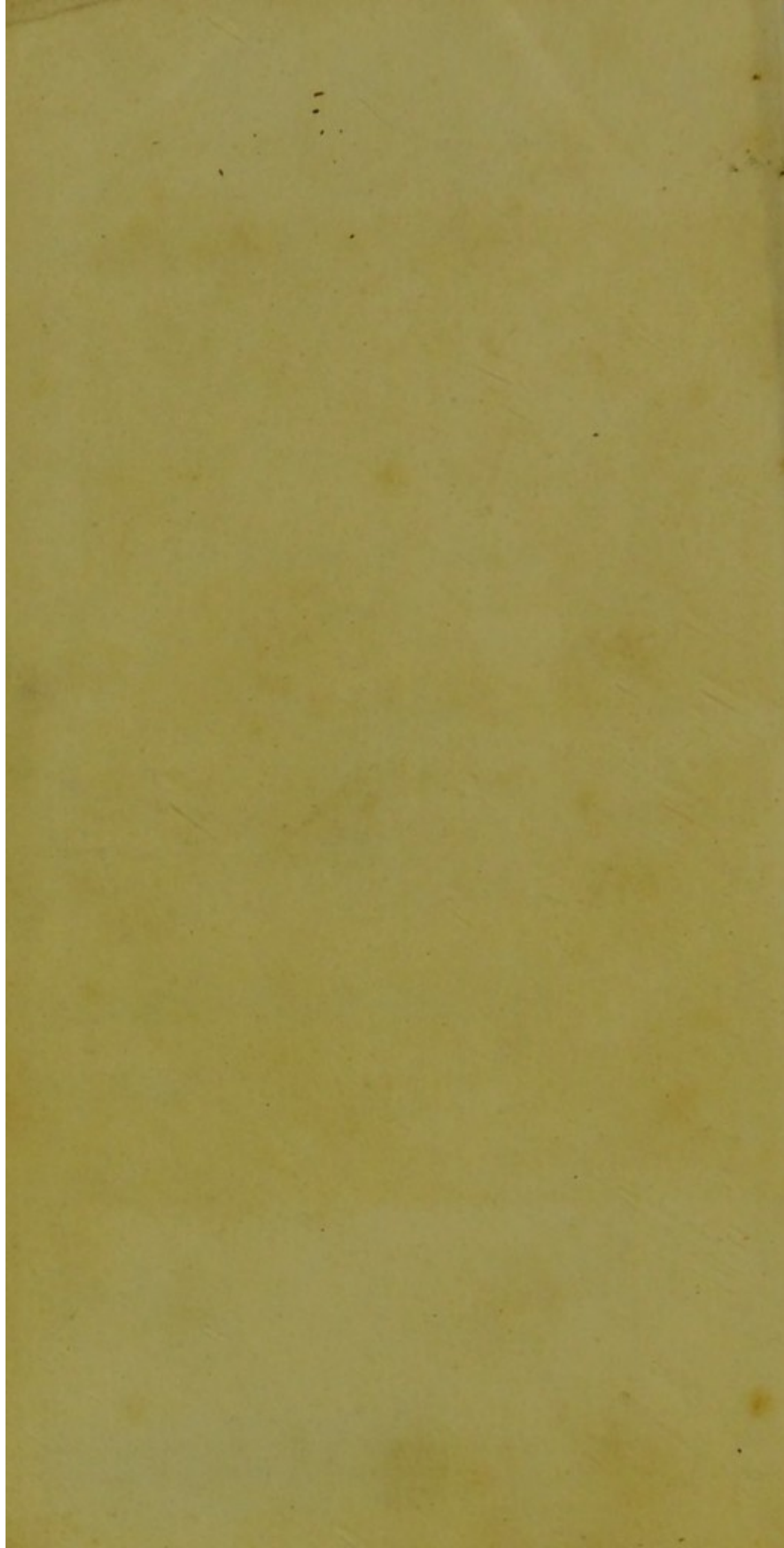
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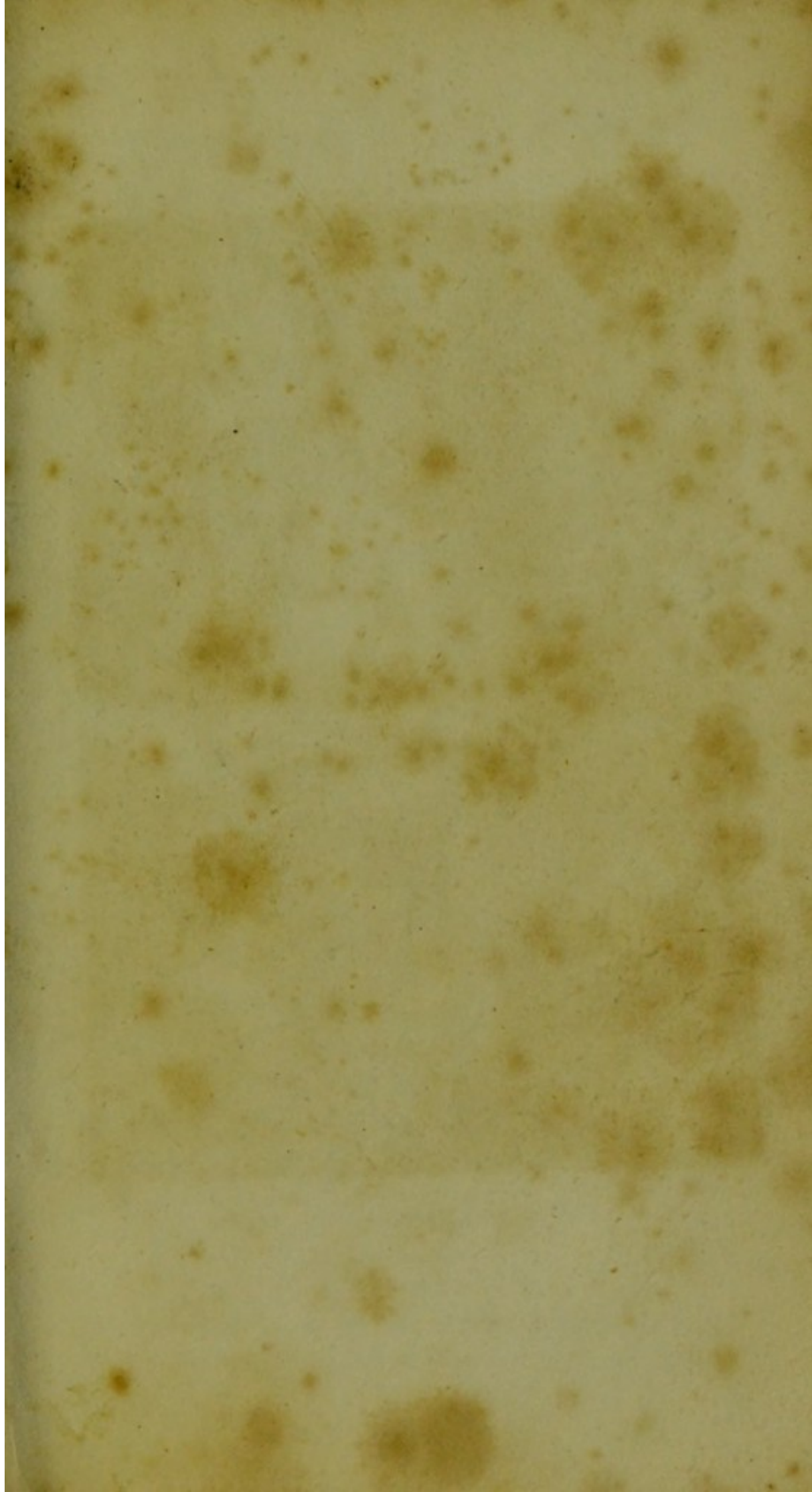
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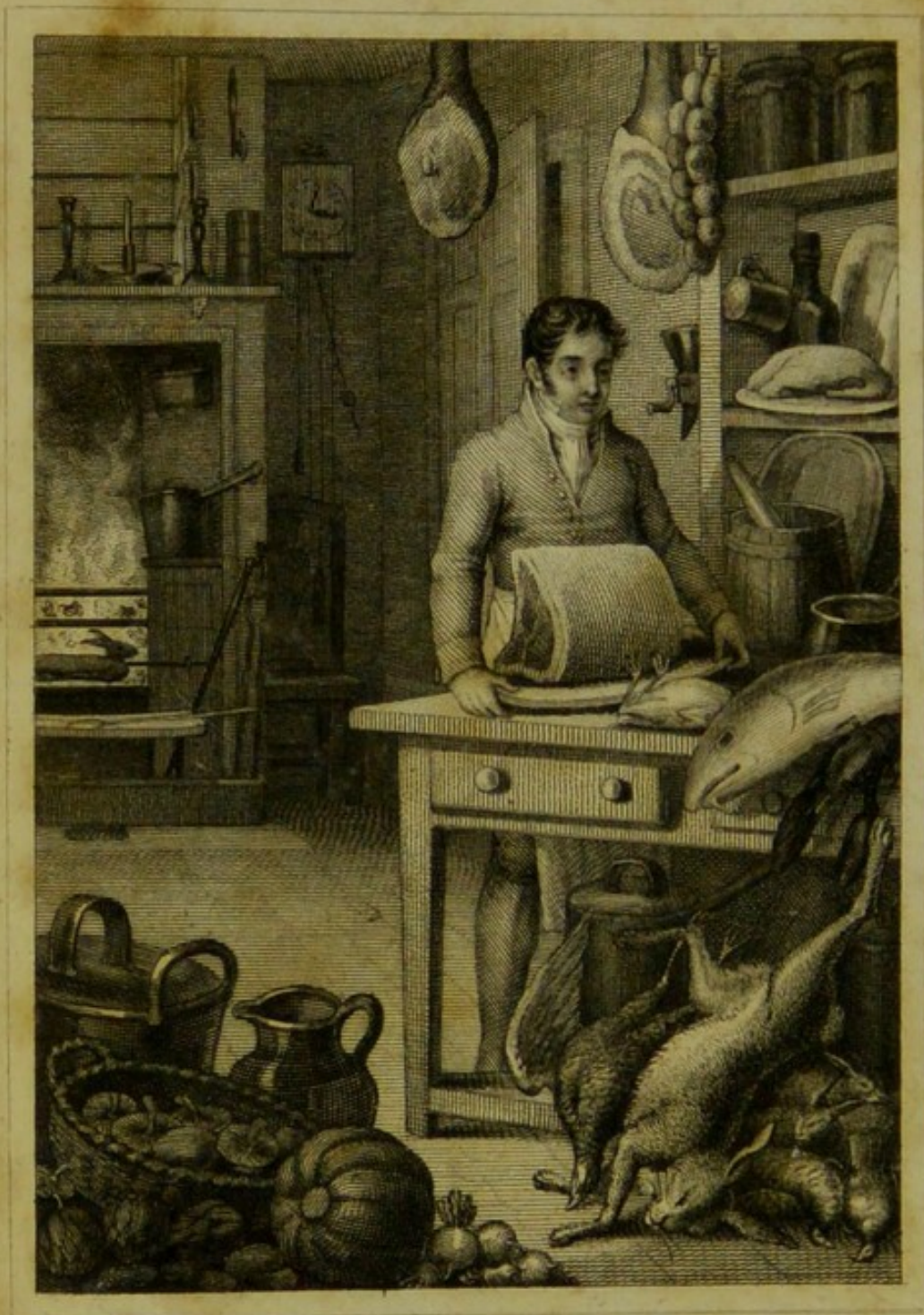


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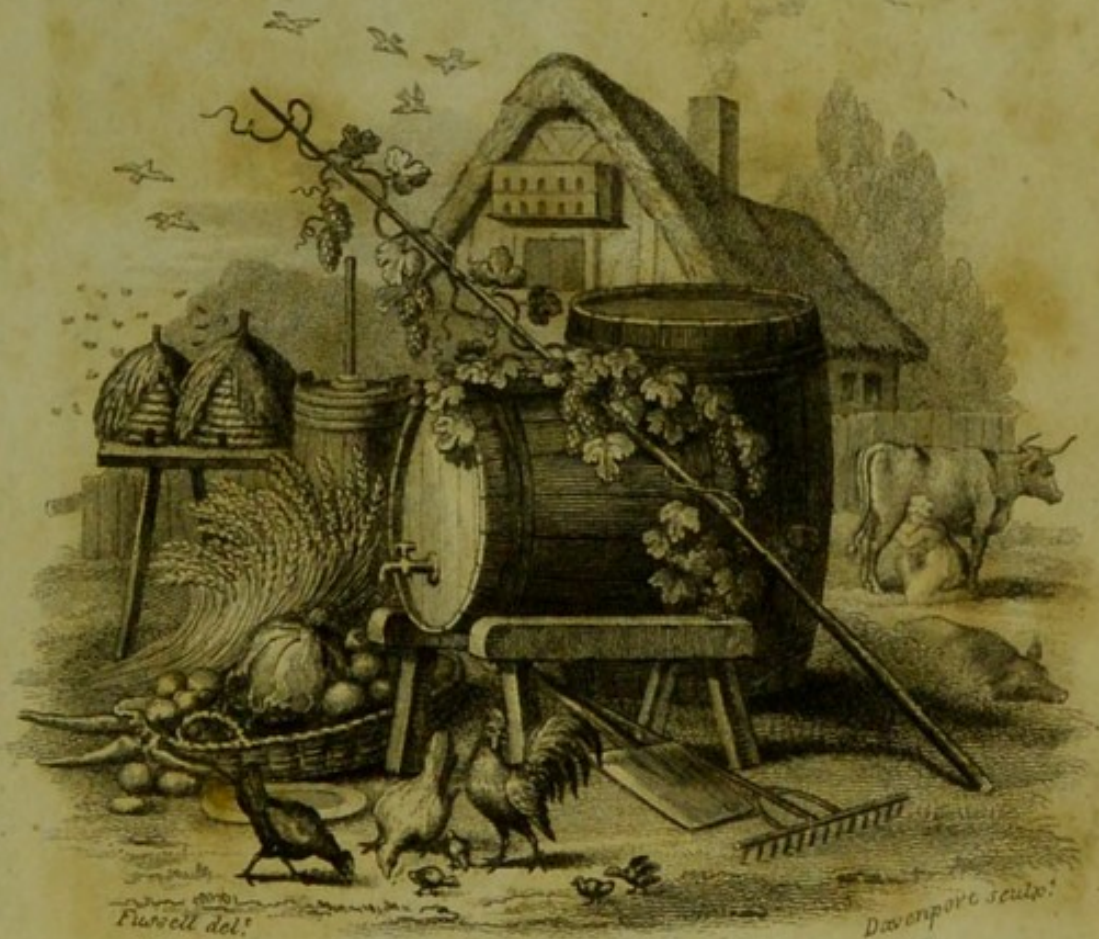


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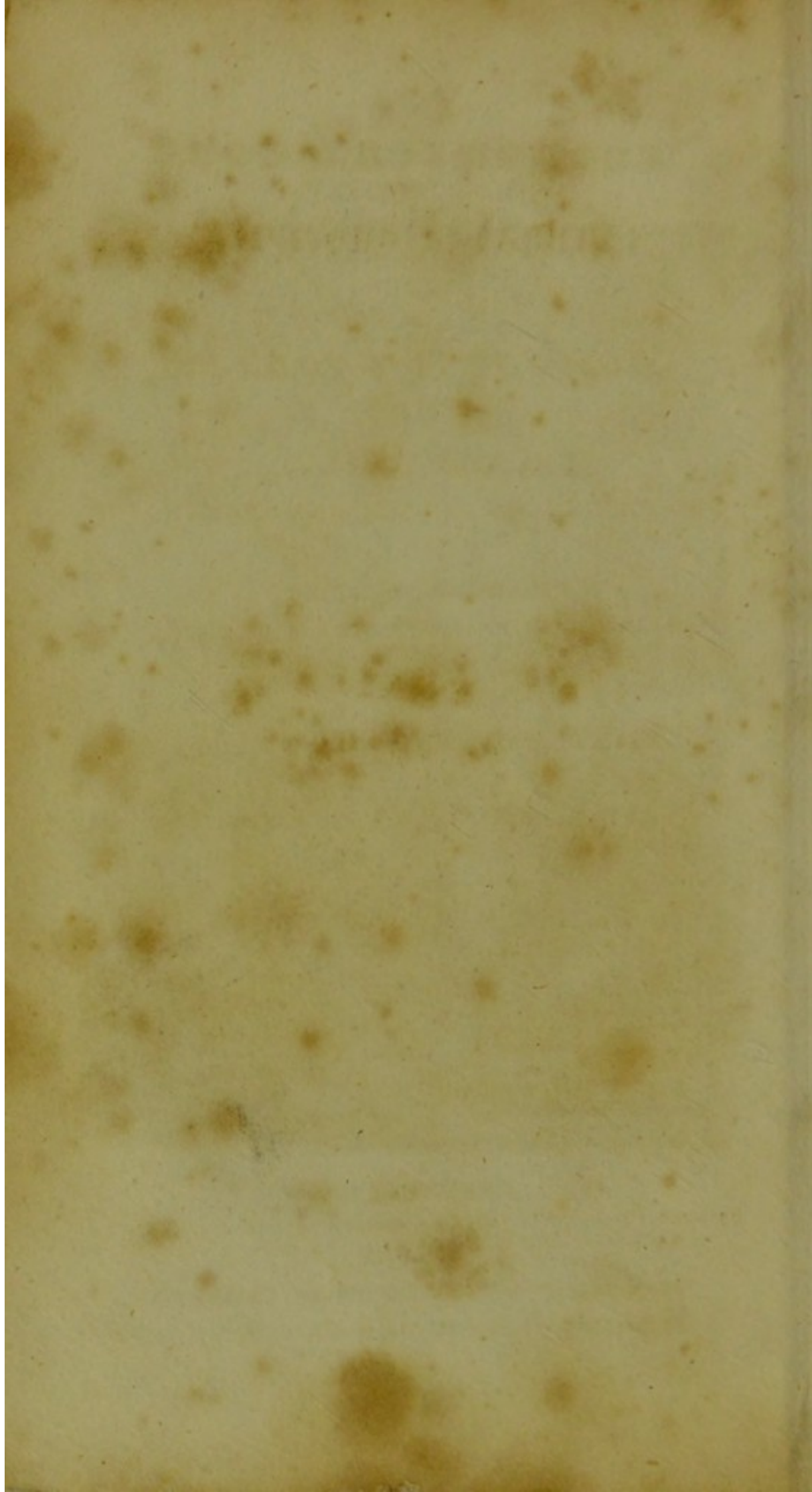
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London.

Steel Plate

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THE HOUSEHOLD  
MEDICAL BOOK  
ADVICE AND REMEDY  
THE HOUSEHOLD

Plummer and Brewis, Printers, Love Lane, Eastcheap.



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## ADVERTISEMENT.



IN presenting this volume to the public, we have only to remark, that our object in its arrangement, has not been so much to enable the Cook to pamper the appetite of the epicure, as to give such directions as will enable her to send to table a good, wholesome, and nutritious meal, cooked after the most approved method. It will be found also to contain many useful receipts, worthy the adoption of the economical Housekeeper, or others, who may wish advantageously to employ their leisure in preparing and making useful articles of domestic consumption. It likewise embraces the labours of the Gardener and Brewer, giving, we trust, correct directions under each head, for the performance of their duties: together with

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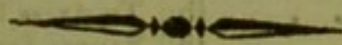
“ This little Manual, in plain Language, develops the arcana of the Culinary Art, and will prove a valuable Appendage to the Kitchen Library.”

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*European Magazine.*

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## EXPENCE, INCOME, OR WAGES TABLE;

*By the Day, Week, Month, and Year, from One Penny to One Pound per Day, how much per Week, Month, and Year*

per Day.			}	per Week.			per Mon.			per Year.		
l.	s.	d.		l.	s.	d.	l.	s.	d.	l.	s.	d.
0	0	1	Amounts to	0	0	7	0	2	4	1	10	5
0	0	2		0	1	2	0	4	8	3	0	10
0	0	3		0	1	9	0	7	0	4	11	3
0	0	4		0	2	4	0	9	4	6	1	8
0	0	5		0	2	11	0	11	8	7	12	1
0	0	6		0	3	6	0	14	0	9	2	6
0	0	7		0	4	1	0	16	4	10	12	11
0	0	8		0	4	8	0	18	8	12	3	4
0	0	9		0	5	3	1	1	0	13	13	9
0	0	10		0	5	10	1	3	4	15	4	2
0	0	11		0	6	5	1	5	8	16	14	7
0	1	0		0	7	0	1	8	0	18	5	0
0	2	0		0	14	0	2	16	0	36	10	0
0	3	0		1	1	0	4	4	0	54	15	0
0	4	0		1	8	0	5	12	0	73	0	0
0	5	0		1	15	0	7	0	0	91	5	0
0	6	0		2	2	0	8	8	0	109	10	0
0	7	0		2	9	0	9	16	0	127	15	0
0	8	0		2	16	0	11	4	0	146	0	0
0	9	0		3	3	0	12	12	0	164	5	0
0	10	0		3	10	0	14	0	0	182	10	0
0	11	0		3	17	0	15	8	0	200	15	0
0	12	0		4	4	0	16	16	0	219	0	0
0	13	0		4	11	0	18	4	0	237	5	0
0	14	0		4	18	0	19	12	0	255	10	0
0	15	0		5	5	0	21	0	0	273	15	0
0	16	0		5	12	0	22	8	0	292	0	0
0	17	0		5	19	0	23	16	0	310	5	0
0	18	0		6	6	0	25	4	0	328	10	0
0	19	0		6	13	0	26	12	0	346	15	0
1	0	0		7	0	0	28	0	0	365	0	0

## INTRODUCTION.



### *Management of Families.*

In domestic arrangement the table is entitled to no small share of attention, as a well conducted system of domestic management is the foundation of every comfort, and the respectability and welfare of families depend in a great measure on the prudent arrangement of the female whose province is to manage their domestic concerns.

However the fortunes of individuals may support a large expenditure, it will be deficient in all that can benefit or grace society, and in every thing essential to moral order and rational happiness, if not conducted on a regular system, embracing all the objects of such a situation.

In domestic management, as in education, so much must depend on the particular circumstances of every case, that it is impossible to lay down a system which can be generally applicable.

The immediate plan of every family must be adapted to its own peculiar situation, and



can only result from the good sense and early good habits of the parties, acting upon general rational principles.

What one family is to do, must never be measured by what another family does. Each one knows its own resources, and should consult them alone. What might be meanness in one, might be extravagance in another, and therefore there can be no standard of reference but that of individual prudence. The most fatal of all things to private families, is to indulge an ambition to make an appearance above their fortunes, professions, or business, whatever these may be.

The next point, both for comfort and respectability, is, that all the household economy should be uniform, not displaying a parade of shew in one thing, and a total want of comfort in another. Besides the contemptible appearance that this must have to every person of good sense, it is productive of consequences, not only of present, but future injury to a family, that are too often irreparable.

In great cities in particular, how common is it that for the vanity of having a showy drawing-room to receive company, the family are confined to a close back room, where they have scarcely either air or light the want of which must materially prejudice their health.

To keep rooms for show, where the fortune is equal to having a house that will accommodate the family properly, and admit of this also, belongs to the sphere of life; but in private families, to shut up the only room perhaps in

the house which is really wholesome for the family to live in, is a kind of lingering murder; and yet how frequently this consideration escapes persons who mean well by their family, but have a grate, a carpet, and chairs, too fine for every day's use. What a reflection, when nursing a sick child, that it may be the victim of a bright grate, and a fine carpet! Or what is still more wounding, to see all the children perhaps rickety and diseased, from the same cause.

Another fruit of this evil, is the seeing more company, and in a more expensive manner than is compatible with the general convenience of the family, introducing with it an expence in dress, and a dissipation of time, from which it suffers in various ways. Not the least of these, is, the children being sent to school, where the girls had better never go, and the boys not at the early age they are usually sent; because the mother can spare no time to attend to them at home.

Social intercourse is not improved by parade, but quite the contrary; real friends, and the pleasantest kind of acquaintance, those who like to be sociable, was repulsed by it. Here is a failure therefore every way—the loss of what is really valuable, and an abortive attempt to be fashionable.

A fundamental error in domestic life of very serious extent, as it involves no less or even more than the former, the health of the family, arises from the ignorance or mistaken notions of the mistress of the house upon the subjects of diet and cookery.

The subject of cookery is, in general, either despised by women as below their attention, or when practically engaged in, it is with no other consideration about it than, in the good housewife's phrase, to make the most of every thing, whether good, bad, or indifferent; or to contrive a thousand mischievous compositions, both savoury and sweet, to recommend their own ingenuity.

The injuries that result from these practices will appear in the course of this work. When these are fully considered, it can no longer be thought derogatory, but must be thought honourable, that a woman should make it her study to avert them. If cookery has been worth studying, as a sensual gratification, it is surely much more so as a means of securing one of the greatest of human blessings—good health.

It is impossible to quit this part of the subject of domestic management without observing, that one cause of a great deal of injurious cookery, originates in the same vanity of show that is productive of so many other evils. In order to set out a table with a greater number of dishes than the situation of the family at all requires, more cookery is often undertaken than there are servants to do it well, or conveniences in the kitchen for the purpose. Thus things are done before they are wanted for serving up, and stand by spoiling, to make room for others; which are again perhaps to be succeeded by something else, and too often things are served up that would be more in

their place thrown away, or used for any thing rather than food.

The leading consideration about food ought always to be its wholesomeness. Cookery may produce savoury and pretty looking dishes without their possessing any of the qualities of food. It is at the same time both a serious and ludicrous reflection that it should be thought to do honour to our friends and ourselves to set out a table where indigestion and all its train of evils, such as fever, rheumatism, gout, and the whole catalogue of human diseases lie lurking in almost every dish. Yet this is both done, and taken as a compliment. We have indeed the "unbought grace of polished society, where gluttony loses half its vice by being stripped of its grossness." When a man at a public house dies of a surfeit of beef steak and porter, who does not exclaim, what a beast!

How infinitely preferable is a dinner of far less show where nobody need be afraid of what they are eating! and such a one will be genteel and respectable. If a person can give his friend only a leg of mutton, there is nothing to be ashamed of in it, provided it is a good one, and well dressed.

A house fitted up with plain good furniture, the kitchen furnished with clean wholesome-looking cooking utensils, good fires, in grates that give no anxiety lest a good fire should spoil them, clean good table linen, the furniture of the table and sideboard good of the kind, without ostentation, and a well-dressed plain

dinner, bespeak a sound judgement and correct taste in a private family, that place it on a footing of respectability with the first characters in the country. It is only the conforming to our sphere, not the vainly attempting to be above it, that can command true respect.

### *Cooking Utensils.*

The various utensils used for the preparation and keeping of food are made either of metal, glass, pottery ware, or weed; each of which is better suited to some particular purposes than the others. Metallic utensils are quite unfit for many uses, and the knowledge of this is necessary to the preservation of health in general, and sometimes to the prevention of immediate dangerous consequences.

The metals commonly used in the construction of these vessels are silver, copper, brass, tin, iron, and lead. Silver is preferable to all the others, because it cannot be dissolved by any of the substances used as food. Brimstone unites with silver, and forms a thin brittle crust over it, that gives it the appearance of being tarnished, which may be accidentally taken with food; but this is not particularly unwholesome nor is it liable to be taken often, nor in large quantities. The discolouring of silver spoons used with eggs arises from the brimstone contained in eggs.—Nitre or saltpetre has also a slight effect upon silver, but nitre and silver seldom remain long enough together in domestic uses to require any particular caution.

Copper and brass are both liable to be dissolved by vinegar, acid fruits, and pearl-ash. Such solutions are highly poisonous, and great caution should be used to prevent accidents of the kind. Vessels made of these metals are generally tinned, that is, lined with a thin coating of a mixed metal, containing both tin and lead. Neither acids, nor any thing containing pearl-ash, should ever be suffered to remain above an hour in vessels of this kind, as the tinning is dissolvable by acids, and the coating is seldom perfect over the surface of the copper or brass.

The utensils made of what is called block tin are constructed of iron plates coated with tin. This is equally to be dissolved as the tinning of copper or brass vessels, but iron is not an unwholesome substance, if even a portion of it should be dissolved and mixed in the food. Iron is therefore one of the safest metals for the construction of culinary utensils; and the objection to its more extensive use only rests upon its liability to rust, so that it requires more cleaning and soon decays. Some articles of food, such as quinces, orange peel, artichokes, &c. are blackened by remaining in iron vessels, which therefore must not be used for them.

Leaden vessels are very unwholesome, and should never be used for milk and cream, if it be ever likely to stand till it became sour. They are unsafe also for the purpose of keeping aslted meats.

The best kind of pottery ware is oriental china, because the glazing is a perfect glass, which cannot be dissolved, and the whole sub-

stance is so compact that liquid cannot penetrate it. Many of the English pottery wares are badly glazed, and as the glazing is made principally of lead, it is necessary to avoid putting vinegar, and other acids into them. Acids and greasy substances penetrate into unglazed wares, excepting the strong stone ware; or into those of which the glazing is cracked, and hence give a bad flavour to any thing they are used for afterwards. They are quite unfit therefore for keeping pickles or salted meats. Glass vessels are infinitely preferable to any pottery ware but oriental china, and should be used whenever the occasion admits of it.

Wooden vessels are very proper for the keeping many articles of food, and should always be preferred to those lined with lead. If any substance has fermented or become putrid in a wooden cask or tub, it is sure to taint the vessel so as to make it liable to produce a similiar effect upon any thing that may be put into it in future. It is useful to char the insides of these wooden vessels before they are used, by burning wood shavings in them, so as to coat the insides with a crust of charcoal.

As whatever contaminates food in any way must be sure, from the repetition of its baneful effects, to injure the health, a due precaution with respect to all culinary vessels is necessary for its more certain preservation.

#### *On Diet.*

That we require food, as vegetables require water, to support our existence, is the primary

consideration upon which we should take it. But in our general practice of eating, it cannot be said, "we eat to live," but are living passages or channels, through which we are constantly propelling both solids and fluids, for the sake of pleasing our palates, at the severe cost often of our whole system.

A reasonable indulgence in the abundant supplies of nature, converted by art to the purposes of wholesome food, is one of the comforts added to the maintenance of life. It is an indiscriminate gratification of our tastes, regardless of the consequences that may ensue from it that is alone blameable. But so great is our general apathy in these respects, that even on the occurrence of diseases, from which we are all more or less, sufferers, we scarcely ever reflect on our diet, as the principal, if not the sole cause of them. We assign them to weather, to infection, to hereditary descent, to spontaneous breeding, as if a disease could originate without a cause; or to any frivolous imaginary source, without suspecting, or being willing to own, mismanagement of ourselves.

We derive the renewal of our blood and juices, which are constantly exhausting, from the substances we take as food. As our food, therefore, is proper or improper, too much or too little, so will our blood and juices be good or bad, overcharged or deficient, and our state of health accordingly good or diseased.

By aliment, or food, is to be understood whatever we eat or drink, including seasonings; such as salt, sugar, spices, vinegar, &c. &c.



Every thing, in short, which we receive into our stomachs. Our food, therefore, consists not only of such particles as are proper for the nourishment and support of the human body, but likewise contains certain active principles, viz. salts, oils, and spirits, which have the properties of stimulating the solids, quickening the circulation, and making the fluids thinner; thus rendering them more suited to undergo the necessary secretions of the body.

The art of preserving health, and obtaining long life, therefore consists in the use of a moderate quantity of such diet as shall neither increase the salts and oils, so as to produce disease, nor diminish them, so as to suffer the solids to become relaxed.

It is very difficult, almost impossible, to ascertain exactly what are the predominant qualities either in our bodies or in the food we eat. In practice, therefore, we can have no other rule but observing by experience what it is that hurts or does us good; and what it is our stomach can digest with facility or the contrary. But then we must keep our judgement unbiassed, and not suffer it to become a pander to the appetite, and thus betray the stomach and health, to indulge our sensuality.

The eating too little is hurtful, as well as eating too much. Neither excess, nor hunger, nor any thing else that passes the bounds of nature, can be good to man.

By loading the stomach, fermentation is checked, and of course digestion impeded; for the natural juice of the stomach has not room

to exert itself, and it therefore nauseates its contents, is troubled with eructations, the spirits are oppressed, obstructions ensue, and fever is the consequence. Besides, that when thus overfilled, the stomach presses on the diaphragm prevents the proper play of the lungs, and occasions uneasiness in our breathing. Hence arise various ill symptoms and depraved effects throughout the body, enervating the strength, decaying the senses, hastening old ages and shortening life. Though these effects are not immediately perceived, yet they are certain attendants of intemperance; for it has been generally observed in great eaters, that, though from custom, a state of youth, and a strong constitution, they have no present inconvenience, but have digested their food, suffered surfeit, and borne their immoderate diet well; if they have not been unexpectedly cut off, they have found the symptoms of old age come on early in life, attended with pains and innumerable disorders.

If we value our health, we must ever make it a rule not to eat to satiety or fulness, but desist while the stomach feels quite easy. Thus we shall be refreshed, light, and cheerful; not dull, heavy, or indisposed. Should we ever be tempted to eat too much at one time, we should eat the less at another. Thus, if our dinner has been larger than usual, let our supper be less, or rather quite omitted; for there is no man, however careful of his health, who does not occasionally transgress in this way.

With regard to the times of eating, they must to a certain degree be conformed to family convenience, but ought to be quite independant of the caprices of fashion. The great things to be guarded against are, either eating too soon after a former meal, or fasting too long.—The stomach should always have time to empty itself before it is filled again.

Some stomachs digest their contents sooner than others, and if long empty it may destroy the appetite, and greatly disturb both the head and animal spirits; for, from the great profusion of nerves spread upon the stomach, there is an immediate sympathy between that and the head. Hence the head is sure to be affected by whatever disorders the stomach, whether from any particular aliment that disagrees with it, or being overfilled, or too long empty. Such as feel a gnawing in the stomach, as it is called, should not wait till the stated time of the next meal, but take a small quantity of light, easily digested food, that the stomach may have something to work on.

Young persons in health who use much exercise, may eat three times a day. But such as are in years, such as are weak, as do no work, use no exercise, or lead a sedentary life, eating twice in the day is sufficient; or, as in the present habits of society, it might be difficult to arrange the taking only two meals, let them take three very moderate ones. Old and weak persons may eat often, but then it should be very little at a time.

The quality of our food is a subject of greater difficulty than the quantity; moderation is an invariably safe guide in the latter instance; but though always favourable to prevent ill effects from any error in quality, it will not always be effectual.

To a person in good health, with a strong stomach, and whose constant beverage is water, cold or tepid, according to the season, or some aqueous liquor, the niceties of choice in food or cookery are less material than to persons with naturally weak stomachs, or to those in sickness, or for children. But all persons who would to a certainty preserve their health and faculties, and live out the natural term of life, should use plain food, as all high seasonings and compound mixtures have an injurious effect, sooner or later, on the strongest constitutions. If a few instances can be quoted to the contrary, these, like other anomalies in nature, cannot constitute an exception to a well established fact.

No part of our aliment is more important than our beverage. It is essential to moisten and convey our more solid food into the stomach, and from thence to the respective parts of the body. To allay thirst, to dilute the blood, that it may circulate through the minutest vessels, and to dissolve and carry off by the watery secretions the superfluous salts we take in our food. To answer these purposes no liquid is so effectual as pure water, with the exception of some few cases. No other liquid circulates so well, or mixes so immediately


with our fluids. All other liquors are impregnated with particles which act strongly upon the solids or fluids, or both; but water being simple, operates only by diluting, moistening, and cooling, which are the great uses of drink pointed out to us by nature. Hence it is evident that water is in general the best and most wholesome drink; but some constitutions require something to warm and stimulate the stomach, and then fermented liquors taken in moderation are proper; such as beer, ale, cider, wine, &c. the choice and quantity of which depend on the age, constitution, and manner of living of the drinker; and to have them pure is above all things essential; as otherwise, instead of being of any benefit, they will be highly detrimental.

Drams or distilled spirituous liquors, the use of which is unhappily very prevalent, are of the most poisonous qualities; and from their direful effects are the destruction of thousands. From the degree of heat they have undergone in distillation they acquire a corrosive and burning quality, which makes them as certain to kill as laudanum or arsenic, though not so soon. They contract the fibres and vessels of the body, especially where they are the tenderest, as in the brain, and thus destroy the intellectual faculties. They injure the coat of the stomach, and thus expose the nerves and weaken the fibres till the whole stomach becomes at last soft, flabby, and relaxed. From whence ensues loss of appetite, indigestion, and diseases that generally terminate in premature death.

Spirituos liquors in any way, whether alone, mixed with water, in punch, shrub, noyau, or other liqueurs, are all slow poisons.

It would be endless to enter on an account of the different qualities of all sorts of wines, but it may be said in general, that all the light wines of a moderate strength, due age and maturity, are more wholesome for the constitution than the rich, hot, strong, heavy wines; for the light wines in flame the juices of the body less and go off the stomach with less difficulty.

The last thing to be said concerning liquors is, that wine and all other strong liquors, are as hard to digest as solid strong food. This is not only evident with respect to persons of weak stomachs and digestion, but also from strong healthy people, who only drink either water or small beer at their meals, and are able to eat and digest almost double the quantity of what they could if they drank strong liquors. It appears very plain, therefore, that we should not drink strong liquors at our meals, as by their heat and activity they hurry the food undigested into the habit of the body, and by that means lay a foundation for various distempers. An abstinence, in short, from fermented liquors would preserve our mental faculties in vigour, and our bodies from many painful disorders that afflict mankind, as there is no doubt that we may principally ascribe to them the gout, rheumatism, stone, cancer, fevers, hysterics, lunacy, apoplexy, and palsy.



OBSERVATIONS ON CERTAIN  
ARTICLES.

We shall conclude these Introductory Observations, with a few remarks on the qualities of certain Articles in common use.

*Butter.*

Well made pure butter is lenient and nourishing, eaten cold, in moderation, with bread. But upon hot new bread, or hot toast, or used as sauce to animal food, it is not wholesome. In the two first instances it is very apt to turn acid in the stomach; and in the latter, to float uppermost in the stomach, and disturb the digestion. If melted thick and carefully, and eaten with vegetable food and bread only, it is not so liable to this objection.

But is good for dry constipated habits, but not for such as are bilious, asthmatic, or corpulent.

*Honey.*

Honey is nourishing and wholesome, particularly for persons with coughs, weak lungs, and short breath. It is balsamic, cleansing, and makes the body soluble.

Great care should be taken to get it fresh and pure; it is apt to turn sour by long keeping.

*Sugar.*

Sugar used in moderation is nourishing and good, but much of it destroys the appetite, and injures the digestion. Moist sugar is the sweetest, and most opening; refined sugar, of a binding nature. The preparations made of sugar, such as barley-sugar, sugar-candy, &c. are all indigestible and bad, as the good properties of the sugar are destroyed by the process it undergoes in the making them. They are particularly injurious to children, from cloying their delicate stomachs. Young children are in general better without sugar, as it is very apt to turn acid and disagree with weak stomachs; and the kind of food they take has natural sweetness enough in it not at all to require it.

*Salt.*

Salt, moderately used, especially with flesh, fish, butter, and cheese, is very beneficial, as it naturally stimulates weak or disordered stomachs, and checks fermentations. But if it be immoderately used it has a contrary effect. Very little salt should be used with vegetable food of the grain or seed kind; for the less salt that is put to it the milder, cooler, pleasanter, and easier of digestion it will be. Salt excites the appetite, assists the stomach in digesting crude phlegmatic substances, is cleansing, and prevents putrefaction; but



if too much used, it heats and dries the blood and natural moisture. It is best for phlegmatic, cold, and moist stomachs; and most injurious to hot, lean bodies.

Salt-petre is particularly bad for bilious persons.

#### *Vinegar.*

Vinegar is cooling, opening, excites the appetite, assists digestion, is good for hot stomachs, resists putrefaction, and therefore very good against pestilential diseases. Too much use of it injures the nerves, emaciates some constitutions, is hurtful to the breast, and makes people look old and withered, with pale lips.

The best vinegar is that which is made of the best wines. Lemon-juice and verjuice have much the same qualities and effects as vinegar.

The commonest vinegar is least adulterated.

#### *Mustard.*

Mustard quickens the appetite, warms the stomach, assists in digesting hard meats, and dries up superfluous moisture. It seldom agrees with weak stomachs.

#### *Spices.*

Cayenne pepper, black pepper, and ginger, may be esteemed the best of spices.

Nutmegs, cloves, mace, cinnamon, and allspice, are generally productive of indigestion and headach to weak persons.

*Garlic, &c.*

Garlic, onions, rocambole, shalots, leeks, and horse-radish, are occasionally good for strong stomachs, but generally disagrees with weak stomachs.

*Tea.*

The frequent drinking of a quantity of tea, as is the general practice, relaxes and weakens the tone of the stomach, whence proceeds nausea and indigestion, with a weakness of the nerves, and flabbiness of the flesh, and very often a pale wan complexion. Milk, when mixed with it in some quantity, lessens its bad qualities, by rendering it softer, and nutritious; and, with a moderate quantity of sugar, it may then be a proper breakfast, as a diluent, to those who are strong, and live freely, in order to cleanse the alimentary passages, and wash off the salts from the kidneys and bladder. But persons of weak nerves ought to abstain from it as carefully as from drams and cordial drops; as it causes the same kind of irritation on the tender delicate fibres of the stomach, which ends in lowness, trembling and vapours.

It should never be drank hot by any body. Green tea is less wholesome than black or bohea.

*Coffee.*

Coffee affords very little nourishment, and is apt to occasion heat, dryness, stimulation and tremours of the nerves, and for these reasons is thought to occasion palsies, watchfulness, and leanness. Hence it is very plain that it must be pernicious to hot, dry, and bilious constitutions. If moderately used it may be beneficial to phlegmatic persons, but, if drank very strong, or in great quantities, it will prove injurious even to them.

*Chocolate.*

Is rich, nutritious, and soothing, saponaceous, and cleansing; from which quality it often helps digestion, and excites the appetite. It is only proper for some of the leaner and stronger sort of phlegmatic constitutions, and some old people who are healthy, and accustomed to bodily exercise.

*Cocoa*

Is of the same nature as chocolate, but not so rich; and therefore lighter upon the stomach.

## FRUIT.

Fruits are of different degrees of digestibility. Those of a hard texture, as some kinds of apples, melons, apricots, several sorts of fleshy plums, and all immature fruits, are difficult of digestion.

Strawberries, raspberries, currants, gooseberries, cherries, green-gages, peaches, nectarines, melting pears, mulberries, figs, grapes medlars, when all quite ripe, are more easily dissolved in the stomach.

Fruit, moderately eaten, is wholesome, particularly as correcting the grossness of animal food. But an excess of it, and especially of unripe fruit, is productive of many diseases; amongst children in particular, it often occasions such as the nettle rash and St. Anthony's fire.

Fruit invariably disagrees with bilious persons; but is a sovereign remedy for the sea-scurvy, and for diseases arising from an excess of animal food.

*Nuts and Almonds.*

Most kinds of nuts, and almonds, from their milky or oily nature, contain a good deal of nourishment; but they require to be well chewed, as they are difficult of digestion. Persons with weak stomachs should not eat them. The worst time at which they can be eaten is after a meal.

*Olives.*

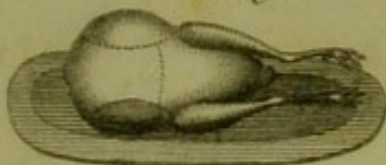
Olives been gathered immature or unripe, and put into a pickle to keep them sound, are apt, especially if frequently eaten, to obstruct the stomach and passages. The best way of eating them is with good bread, when the stomach is properly empty. To eat them upon a full stomach is very bad.

CARVING

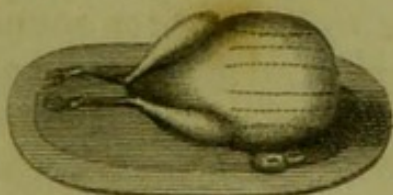
*Pidgeon.*



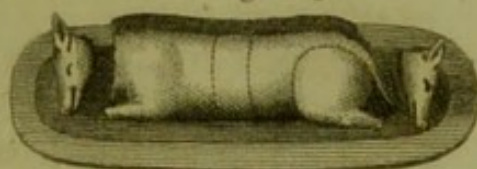
*Partridge.*



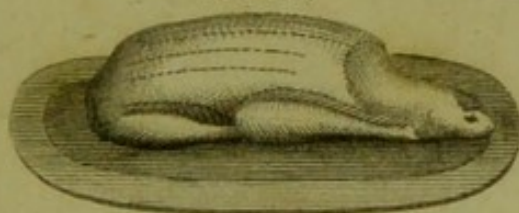
*Pheasant.*



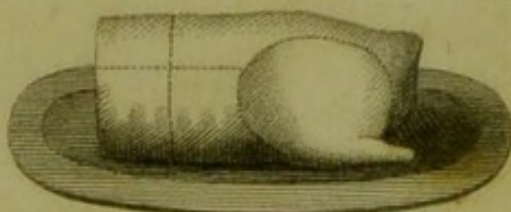
*Sucking Pig.*



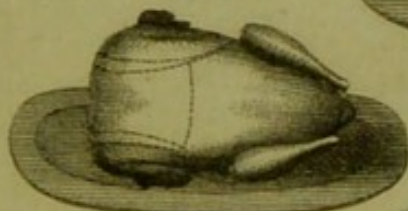
*Goose.*



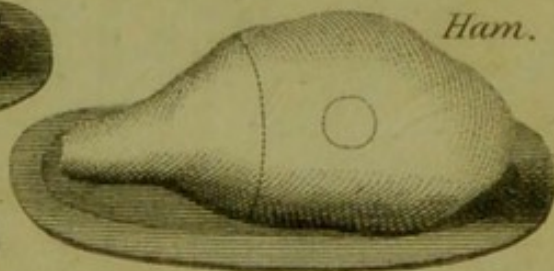
*Quarter of Lamb.*



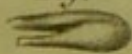
*Fowl.*



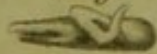
*Ham.*



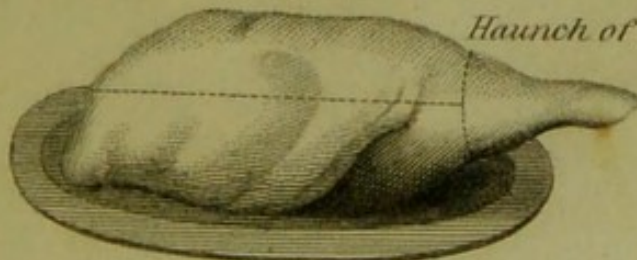
*Leg.*

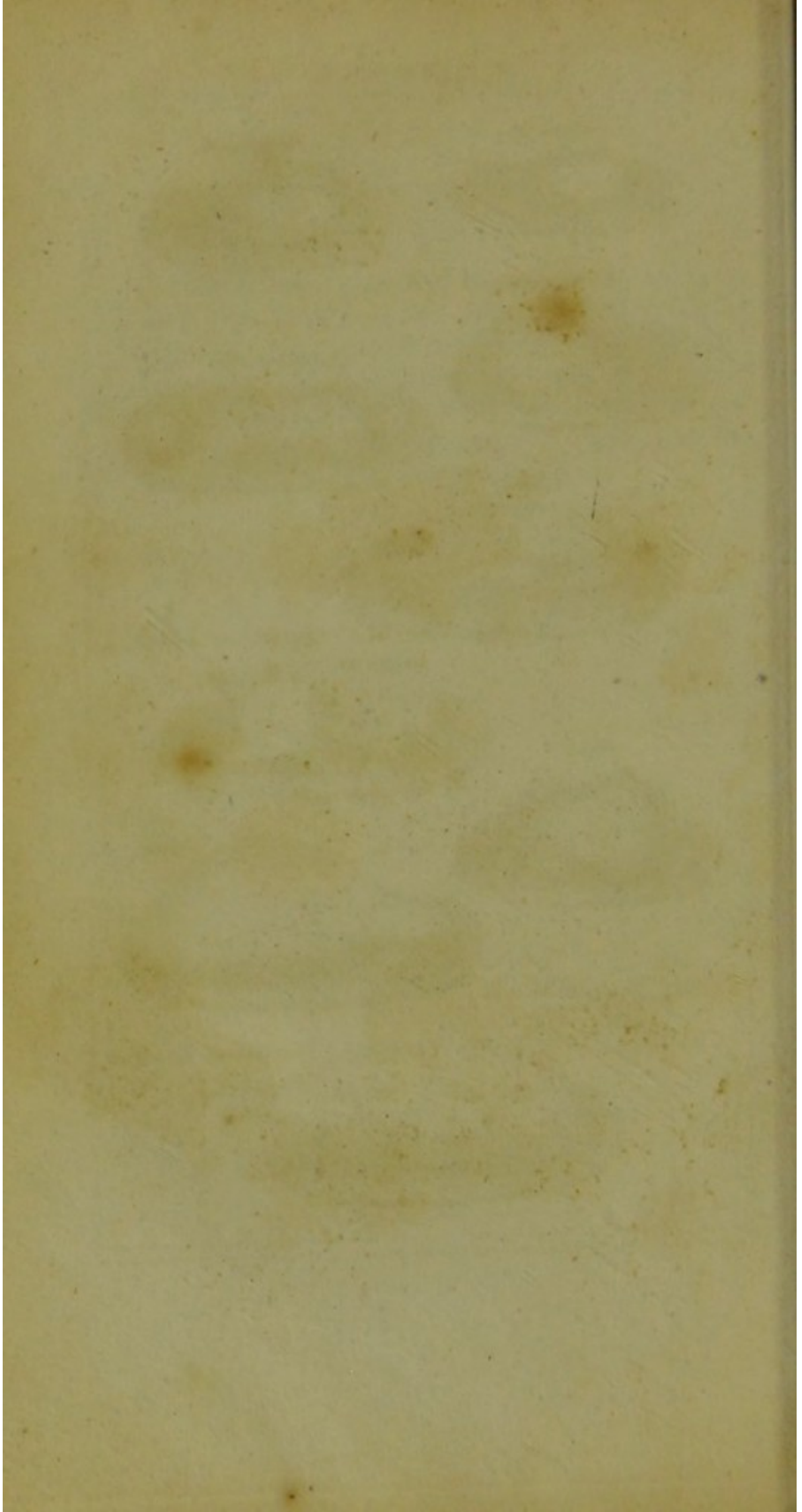


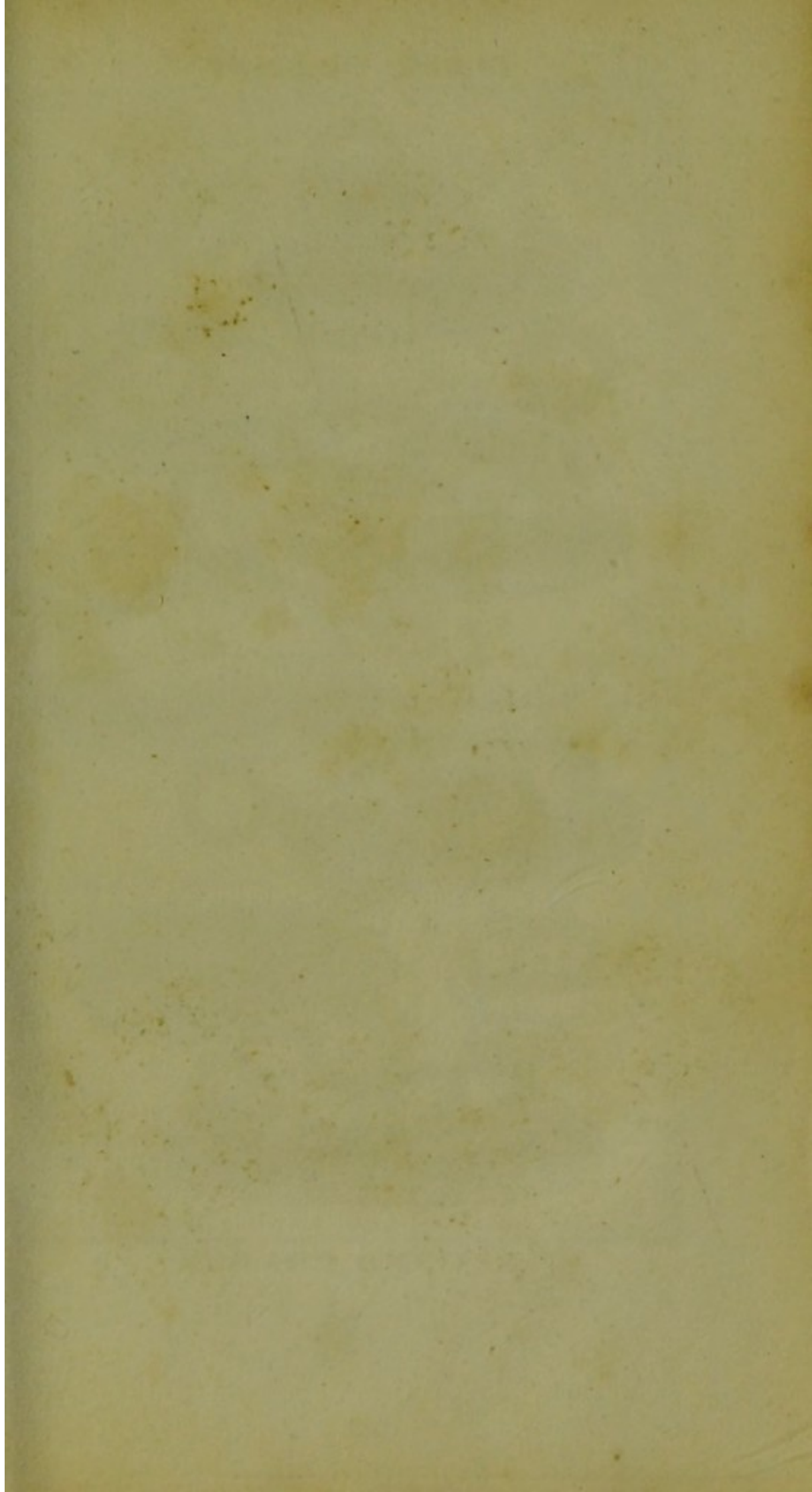
*Wing.*



*Haunch of Venison*

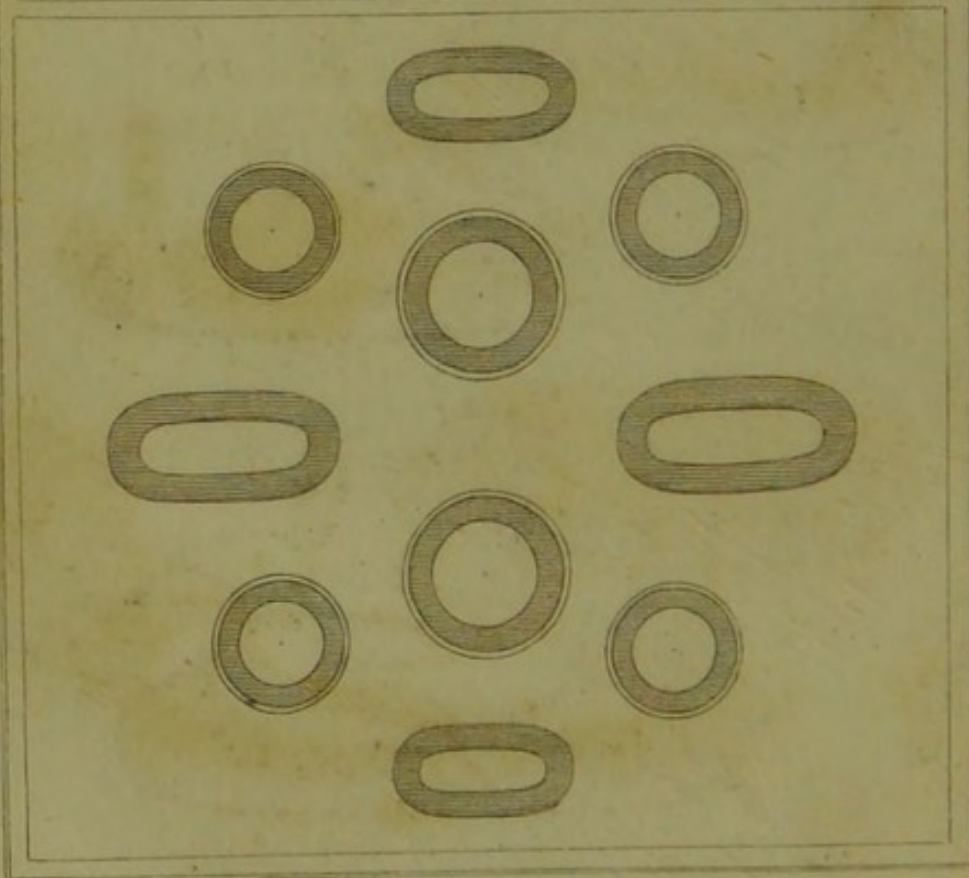
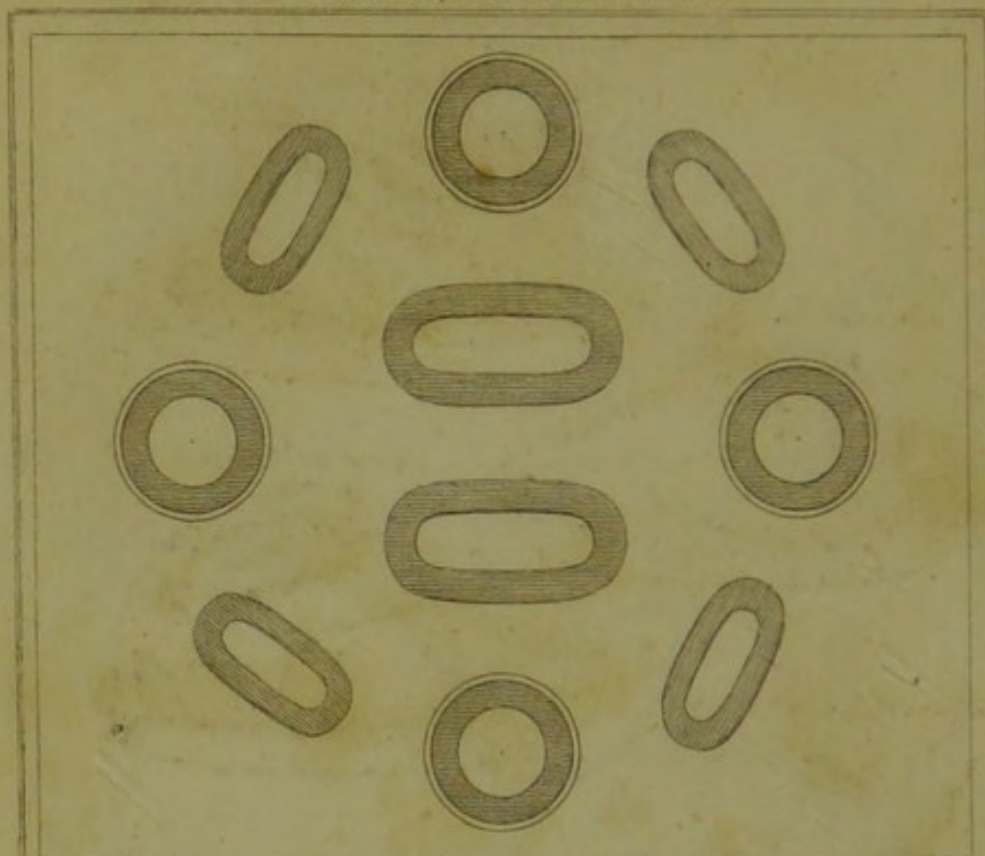








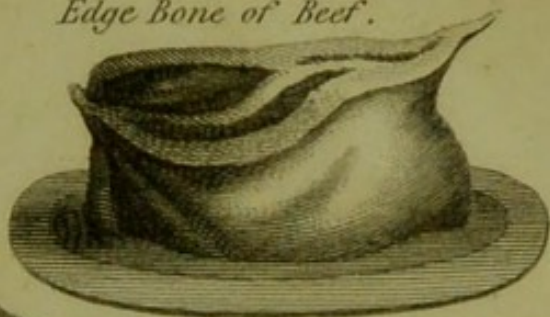
FIRST COURSE



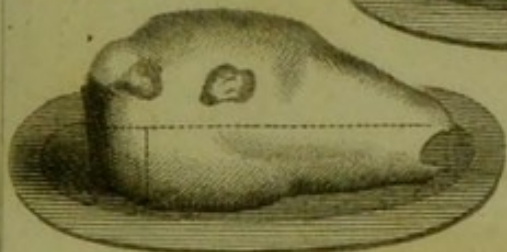
SECOND COURSE

CARVING

*Edge Bone of Beef.*



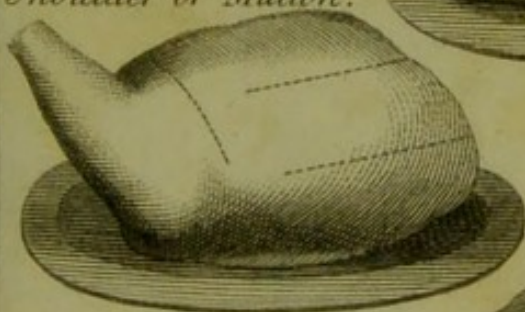
*Calves Head.*



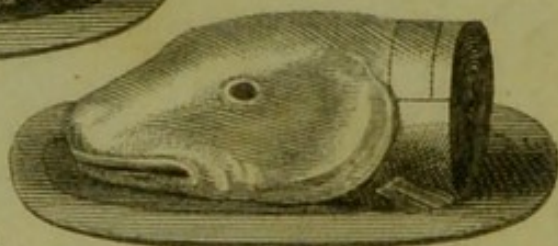
*Leg of Mutton.*



*Shoulder of Mutton.*



*Cods Head.*

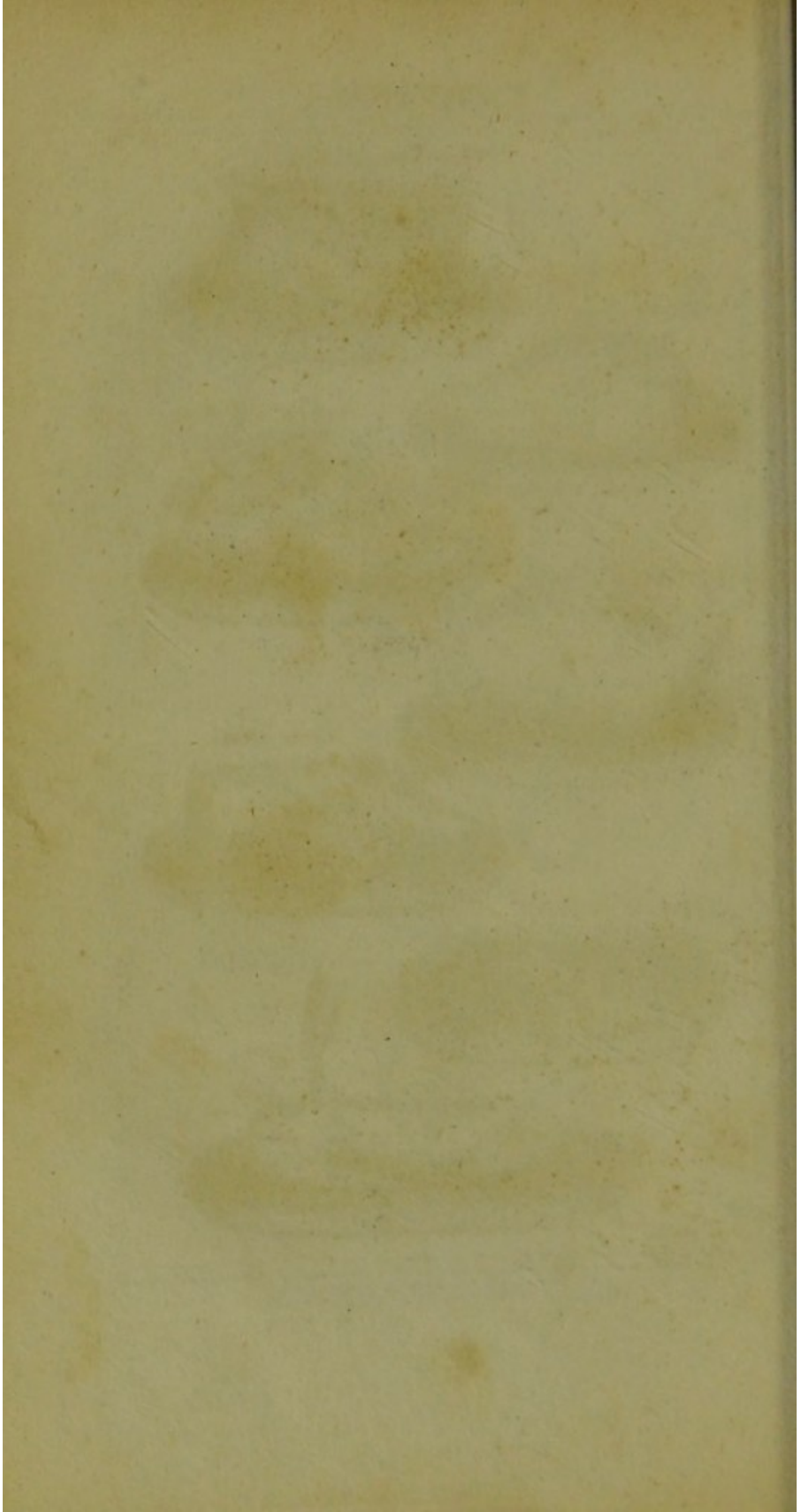


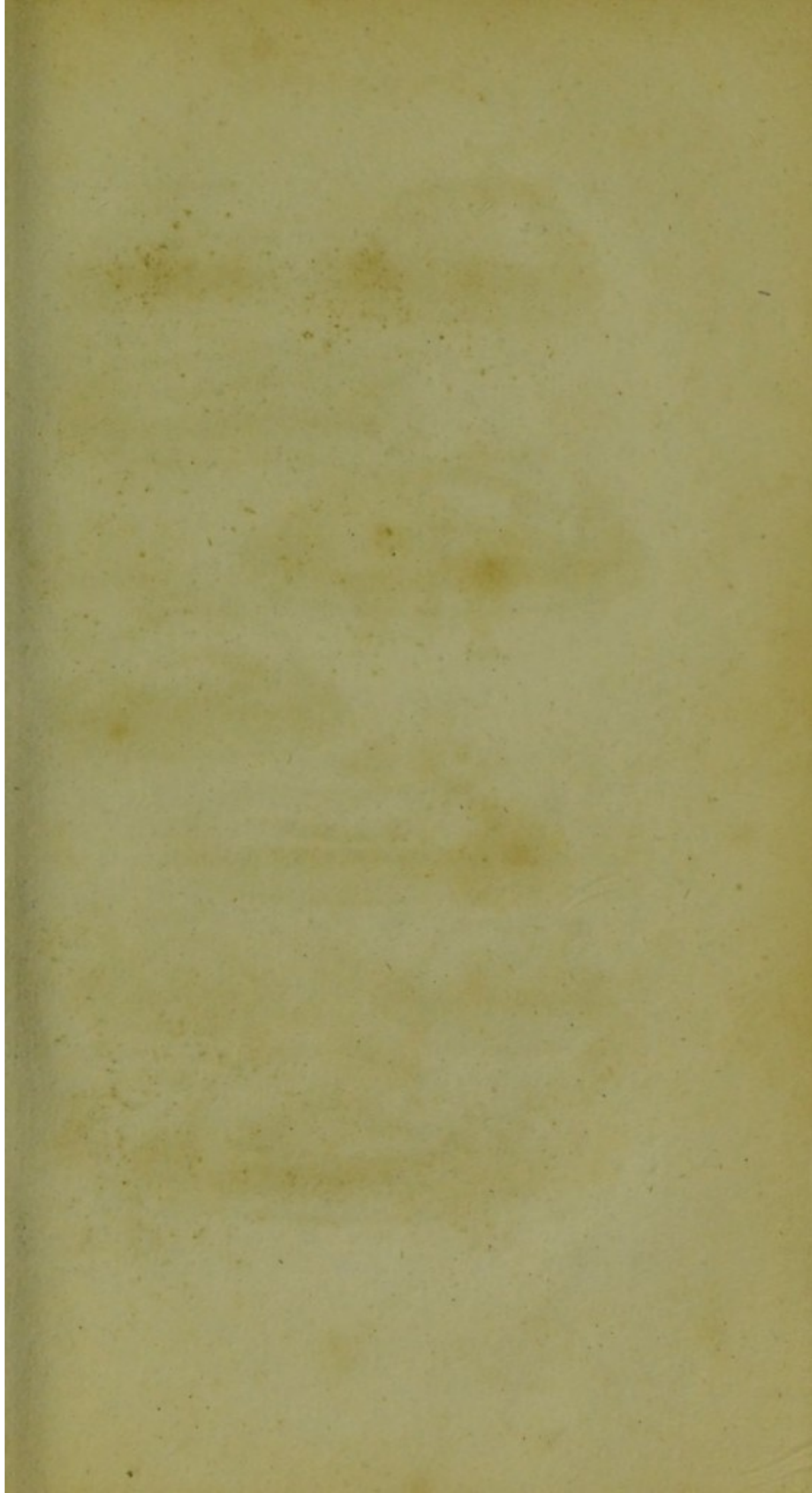
*Piece of Salmon.*



*Hare.*

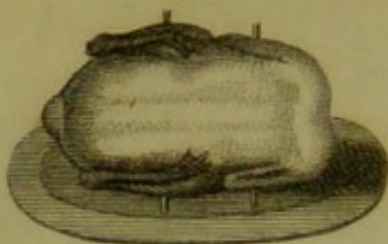






# TRUSSING

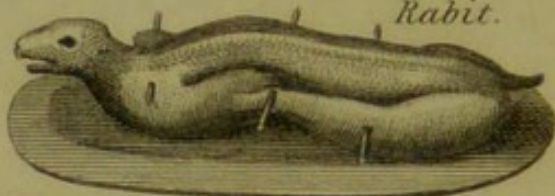
*Duck.*



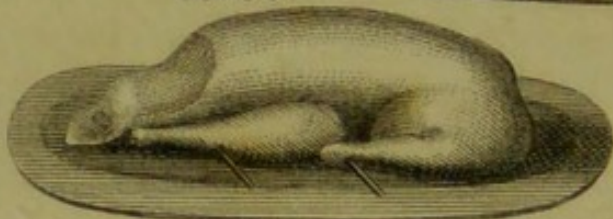
*Partridge.*



*Rabit.*



*Goose.*



*Fowl.*



*Hare.*



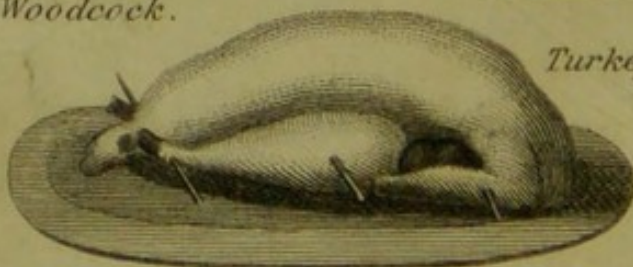
*Pidgeon.*



*Woodcock.*



*Turkey.*



# COOKERY.



## CHOICE OF PROVISIONS.

*Seasons of the Year for Butchers' Meat,  
Poultry, Fish, &c.*

### BUTCHERS' MEAT.

#### LAMB.

IN a fore-quarter of lamb mind the neck vein: if it be an azure blue, it is new and good; but if green or yellow, it is near tainting if not tainted already. In the hinder quarter, smell under the kidney, and try the knuckle: if you meet with a faint scent, and the knuckle be limber, it is stale killed. For a lamb's head, mind the eyes: if sunk or wrinkled, it is stale; if plump and lively, it is new and sweet. Lamb comes in in April, and holds good till the end of August.

#### VEAL.

If the bloody vein in the shoulder looks blue, or of a bright red it is new killed; but if black, green, or yellow, it is flabby and stale, if

wrapped in wet cloths, smell whether it be musty or not. For the loin first taints under the kidney; and the flesh, if stale killed, will be soft and slimy.

The breast and neck taints first at the upper end, and you will perceive dusky, yellow, or green appearance; and the sweetbread on the breast will be clammy, otherwise it is fresh and good. The leg is known to be new by the stiffness of the joint: if limber and the flesh seems clammy, and has green or yellow specks, it is stale. The head is known as the lamb's.

The flesh of a bull-calf is more red and firm than that of a cow-calf, and the fat more hard curdled

#### MUTTON.

If it be young, the flesh will pinch tender; if old, it will wrinkle and remain so: if young, the fat will easily part from the lean; if old, it will stick by strings and skins; if ram-mutton, the fat feels spongy, the flesh close grained and tough, not rising again when dented: if ewe-mutton, the flesh is paler than wether-mutton, a closer grain and easily parting. If there be a rot, the flesh will be pale, and the fat a faint white inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat.

As to the newness and staleness, the same is to be observed as in lamb

#### BEEF.

If it be right ox-beef, it will have an open grain; if young, a tender and oily smooth-

ness ; if rough and spongy, it is old, or inclined to be so, except the neck, brisket, and such parts as are very fibrous, which in young meat will be more rough than in other parts.

A carnation, pleasant colour, betokens good spending meat : the suet a curious white ; yellow is not good. Cow-beef is less bound and closer grained than ox, the fat whiter, but the lean somewhat paler ; if young, the dent made with the finger will rise again in a little time.

Bull-beef is close grained, deep dusky red, tough in pinching, the fat skinny, hard, and has a rammish rank smell ; and for newness, and staleness, this flesh bought fresh has but few signs, the more material is its clamminess, and the rest your smell will inform you. If it be bruised these places will look more dusky or blacker than the rest.

#### PORK.

If young, the lean will break in pinching between the fingers ; and if you nip the skin with your nails, it will make a dent ; also if the fat be soft and pulpy, like lard : if the lean be tough, and the fat flabby and spongy, feeling rough, it is old, especially if the rind be stubborn, and you cannot nip it with your nails.

If a boar, though young, or a hog gelded at full growth, the flesh will be hard, tough, red, and rammish of smell ; the fat skinny and hard ; the skin thick and rough, and pinched up, will immediately fall again.

As for old or new killed, try the legs, hands, and springs, by putting the finger under the bone that comes out ; if it be tainted, you will



there find it by smelling the finger; besides the the skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little kernels in the fat of the pork, like hail-shot, it is measly, and dangerous to be eaten. Pork comes in in the middle of August, and holds good till Lady-day.

*How to choose Brawn, Venison, Westphalia Hams, &c*

Brawn is known to be old or young by the extraordinary or moderate thickness of the rind; the thick is old, moderate young. If the rind and fat be tender, it is not boar brawn but barrow or sow.

#### VENISON.

Try the haunches or shoulders under the bones that come out with your finger or knife, and as the scent is sweet or rank, it is new or stale; and the like of the sides in the fleshy parts; if tainted, they will look green in some places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and rough, it is old; if close and smooth it is young.

The buck venison begins in May, and is in high season till Allhallow's-day: the doe from Michaelmas to the end of December, or sometimes to the end of January

#### WESTPHALIA HAMS AND ENGLISH BACON.

Put a knife under the bone that sticks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is sweet; if much smeered and dulled, it is tainted or rusted.

English gammons are tried the same way,

and for other parts, try the fat; if it be white, oily in feeling, does not break or crumb, it is good; but if the contrary, and the lean has the little streaks of yellow, it is rusty, or will soon be so.

#### BUTTER, CHEESE, AND EGGS.

When you buy butter, trust not to that which will be given you, but try in the middle, and if your smell and taste be good, you cannot be deceived.

Cheese is to be chosen by its moist and smooth coat; if old cheese be rough coated, rugged, or dry at top, beware of little worms or mites: if it be over full of holes, moist or spongy, it is subject to maggots; if soft or perished places appear on the outside, try how deep it goes, the greater part may be hid.

Eggs, hold the great end to your tongue; if it feels warm it is new; if cold bad; and so in proportion to the heat or cold, is the goodness of the egg. Another way to know, is to put the egg in a pan of cold water, the fresher the egg, the sooner it will fall to the bottom; if rotten, it will swim at the top. This is a sure way not to be deceived. As to the keeping of them, pitch them all with the small end downwards in fine wood ashes, turning them once a week end-ways, and they will keep some months.

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#### POULTRY IN SEASON.

January.—Hen turkeys, capons, pullets with eggs, fowls, chickens, hares, all sorts of wild-fowl, tame rabbits, and tame pigeons.

February.—Turkeys, and pullets with eggs, capons, fowls, small chickens, hares, all sorts of wild fowl, (which in this month begins to decline,) tame and wild pigeons, tame rabbits, green geese, young ducklings, and turkey poults.

March.—This month the same as the preceding; and in this month wild-fowl goes quite out.

April—Pullets, spring fowls, chickens, pigeons, young wild rabbits, leverets, young geese, ducklings, and turkey poults.

May and June.—The same.

July.—The same; with young partridges, pheasants, and wild ducks, called flappers or moulters.

August.—The same.

September, October, November, and December.— In these months all sorts of fowl, both wild and tame, are in season; and in the three last is the full season for all wild fowl.

#### HOW TO CHUSE POULTRY.

*To know if a Capon is a true one, young or old, new or stale.*

If it be young, his spurs are short, and his legs smooth: if a true capon, a fat vein on the side of his breast, the comb pale, and a thick belly and rump: if new, he will have a hard close vent; if stale, a loose open vent.

#### A COCK OR HEN TURKEY, TURKEY POULTS.

If the cock be young, his legs will be black and smooth, and his spurs short: if stale, his eyes will be sunk in his head, and the feet dry;

if new, the eyes lively, and feet limber. Observe the like by the hens; and moreover, if she be with egg, she will have a soft open vent; if not, a hard close vent. Turkey poults are known the same, their age cannot deceive you.

#### COCK, HEN, &c.

If young, his spurs are short and dubbed; but take particular notice they are not pared or scraped: if old, he will have an open vent; but if new, a close hard vent. And so of a hen for newness or staleness; if old, her legs and comb are rough; if young, smooth.

#### A TAME, WILD, AND BRAN GOOSE.

If the bill be yellow, and she has but a few hairs, she is young, but if full of hairs, and the bill and foot red, she is old; if new, limber-footed; if stale, dry-footed. And so of a wild bran goose.

#### WILD AND TAME DUCKS.

The duck, when fat, is hard and thick on the belly; if not, thin and lean; if new, limber-footed; if stale, dry-footed. A true wild duck has a red foot, smaller than the tame one.

#### PHEASANT, COCK AND HENS.

The cock, when young, has dubbed spurs; when old, sharp small spurs: if new, a fat vent, if stale, an open flabby one. The hen, if young, has smooth legs, and her flesh of a curious grain; if with egg, she will have a soft open vent; if not, a close one. For newness or staleness, as the cock.

## PARTRIDGE, COCK, AND HEN.

The bill white, and the legs blue, shew age; for if young, the bill is black, and the legs yellow; if new, a fast vent; if stale, a green and open one. If full crops, and they have fed on green wheat, they may taint there; for this smell the mouth.

## WOODCOCK, AND SNIPE.

The woodcock, if fat, is thick and hard, if new, limber-footed; when stale, dry-footed; or if their noses are snotty, and their throats muddy and moorish, they are not good. A snipe, if fat, has a fat vein on the side under the wing, and in the vent feels thick. For the rest, like the woodcock.

## DOVES AND PIGEONS

To know the turtle-dove, look for a blue ring round his neck, and the rest mostly white.

The stock-dove is bigger; and the ring-dove is less than the stock-dove. The dove-house pigeons, when old, are red-legged; if new and fat, they will feel full and fat in the vent, and are limber-footed; but if stale, a flabby and green vent.

So the green or grey plover, fieldfare, black-bird, thrush, larks, &c.

## OF HARE, LEVERET OR RABBIT.

Hare will be white and stiff, if new and clean killed: if stale, the flesh black in most parts, and the body limber: if the cleft in her lips spread much, and her claws wide and ragged, she is old; the contrary young: if young, the

ears will tare like brown paper; if old, dry and tough. To know a true leveret, feel on the fore-leg, near the foot, and if there is a small bone or knob, it is right; if not it is a hare; for the rest observe as in a hare. A rabbit, if stale, will be limber and slimy; if new, white and stiff: if old, her claws are long and rough, the wool mottled with grey hairs; if young, claws and wool smooth.

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### FISH IN SEASON.

#### *Candlemas Quarter.*

Lobsters, crabs, craw-fish, river craw-fish, guard-fish; mackerel, bream, barbel roach, shad or alloc, lamprey or lamper-eels, dace, bleak, prawns, and horse mackerel.

The eels that are taken in running water are better than pond eels: of these the silver ones are most esteemed.

#### *Midsummer Quarter.*

Turbot, trout, soals, grigs, shafflings and glout, tenes, salmon, dolphin, flying-fish, sheep-head, tollis, both land and sea, sturgeon, scate, chub, lobsters, and crabs.

Sturgeon is commonly found in the northern seas; but now and then we find them in our great rivers, the Thames, the Severn, and the Tyne. This fish is of a large size, and will sometimes measure eighteen feet in length. They are much esteemed when fresh, cut in pieces, roasted, baked, or pickled for cold treats. The cayeer is esteemed a dainty, which

is the spawn of this fish. The latter end of this quarter come smelts.

*Michaelmas Quarter.*

Cod, haddock, coal-fish, white and pouting hake, lyng, tuske, mullet, red and grey, weaver, gurnet, rocket, herring, sprats, soals, flounders, plaice, dabs, smeare-dabs, eels, chars, scate, thornback, homlyn, kinsen, oysters, scollops, salmon, seaperch, and carp, pike, tench, and sea tench.

Scate-maids are black, and thornback-maids white. Gray bass comes with the mullet.

In this quarter are fine smelt, and holds till after Christmas.

There are two sorts of mullets, the sea-mullet and the river-mullet both equally good.

*Christmas Quarter.*

Dore, brile, gudgeons, gollin, melts, crouch, perch, anchovy, loach, scollops, wilks, periwinkles, cockles, mussels, geare, bearbet, and hollebet.

HOW TO CHUSE FISH.

*To chuse Salmon, Pike, Trent, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.*

All these are known to be new or stale by the colour of their gills, their easiness or hardness to open, the hanging or keeping up of the fins, the standing out or sinking of the eyes, and by smelling the gills.

TURBOT.

He is chosen by his thickness and plump-

ness: and if his belly be of a cream colour, he must spend well; but if thin, and his belly of a bluish white, he will eat very loose.

#### COD AND CODLING.

Chuse by his thickness towards the head, and the whiteness of his flesh when it is cut: and so of a codling.

#### LYNG.

For dried lyng, chuse that which is thickest in the poll, and the flesh of the brightest yellow.

#### SCATE AND THORNBACK.

These are chosen by their thickness; and the she scate is the sweetest, especially if large.

#### SOALS.

These are chosen by their thickness and stiffness. When their bellies are of a cream colour, they spend the firmer.

#### STURGEON.

If it cuts without crumbling, and the veins and gristles give a true blue where they appear, and the flesh a perfect white, then conclude it to be good.

#### FRESH HERRINGS AND MACKEREL.

If their gills are of a lively shining redness, their eyes stand full, and the fish is stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and tails limber, they are stale.

#### LOBSTERS.

Chuse by their weight; the heaviest are



best, if no water be in them; if new, the tail will pull smart, like a spring; if full, the middle of the tail will be full of hard, or red-skinned meat. A cock lobster is known by the narrow back part of the tail, and the two uppermost fins within his tail are stiff and hard; but the hen is soft, and the back of her tail broader.

#### PRAWNS, SHRIMPS, AND CRAB-FISH.

The two first, if stale, will be limber, and cast a kind of slimy smell, their colour fading, and they slimy: the latter will be limber in their claws and joints, their red colour blackish and dusk, and will have an ill smell under their throats; otherwise all of them are good.

#### PLAICE AND FLOUNDERS.

If they are stiff, and their eyes be not sunk or look dull, they are new: the contrary when stale. The best sort of plaice look blue on the belly.

#### PICKLED SALMON.

If the flesh feels oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

#### PICKLED AND RED HERRINGS.

For the first, open the back to the bone, and if the flesh be white, flaky, and oily, and the bone white, or a bright red, they are good. If the latter carry a good gloss, part well from the bone, and smell well, then conclude them to be good.

## OF ROASTING, BOILING, &amp;c.

That professed cooks will find fault with my touching on a branch of cookery which they never thought worth their notice, is what I expect. However, this I know, it is the most necessary part of it; and few servants know how to roast and boil to perfection.

I shall begin with roast and boiled of all sorts, and the cook must order her fire according to what she is to dress. If any thing little or thin, then a brisk little fire, that it may be done quick and nice; If a very large joint, be sure a good fire be laid to cake: let it be clear at the bottom, and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir up a brisk fire: for according to the goodness of the fire, your meat will be done soon or late.

## BEEF.

Be sure to paper the top, and baste it well, while roasting, and throw a handful of salt on it. When you see the smoke draw to the fire, it is near enough: take off the paper, baste it well, and drudge it with a little flour to make a fine froth. Never salt roast meat before you lay it to the fire, for it draws out the gravy. If you would keep it a few days before you dress it, dry it with a cloth, and hang it where the air will come to it; be sure there is no damp place about it. When you take up your meat, garnish the dish with horse-radish.

## MUTTON AND LAMB.

As roasting of mutton, the loin, haunch, and saddle must be done as the beef above; but all other sorts of mutton and lamb must be roasted with a quick clear fire, and without paper; baste it when you lay it down; and just before you take it up, drudge it with a little flour; but be sure not to use too much, for that takes away all the fine taste of the meat. Some chuse to skin a loin of mutton, and roast it brown without paper; but that you may do just as you please; but be sure always to take the skin off a breast of mutton.

## VEAL.

As to veal be careful to roast it of a fine brown: if a large joint a good fire; if small, a little brisk fire. If a fillet or loin, be sure to paper the fat, that you loose as little of that as as possible: lay it some distance from the fire, till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter; and when it is near enough, baste it again, and drudge it with a little flour. The breast you must roast with the caul on till it is enough, and skewer the sweet bread on the back side of the breast. When it is nigh enough, take off the caul, baste it, and drudge it with a little flour.

## PORK.

Pork must be well done, or it is apt to surfeit. When you roast a loin, take a sharp pen-knife and cut the skin across, to make the crackling eat the better. Cut the chine, and all pork that has the rind on. Roast a leg of

pork thus: take a knife and score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt; or cut a hole under the twist, and put the sage, &c. there, and skewer it up with a skewer. Roast it crisp, because more people like the rind crisp, which they call crackling. Make apple sauce, and send up in a boat: then have a little drawn gravy to put in the dish. This they call a mock goose. The spring, or hand of pork, if young, roasted like a pig, eats very well, otherwise it is better boiled. The spare-rib should be basted with a bit of butter, a little dust of flour, and some sage shred small: but we never make any sauce to it but apple. The best way to dress pork griskins is to roast them, baste them with a little butter and sage, and pepper and salt. Few eat any thing with these but mustard.

## TO ROAST A PIG.

Spit a pig, and lay it to the fire, which must be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay the pig down, take a little sage shred small, a piece of butter as big as a walnut, and pepper and salt; put them in the pig, and sew it up with coarse thread; flour it well over, and keep flouring it till the eyes drop out, or you find the crackling hard. Be sure to save all the gravy that comes out of it, which you must do by setting basons or pans under the pig in the dripping pan, as soon as you find the gravy begins to run. When the pig is enough, stir the fire up brisk; take a coarse cloth, with about a quarter of a pound of butter in it, and rub

the pig over till the crackling is crisp, then take it up. Lay it in a dish, and with a sharp knife cut off the head, then cut the pig in two, before you draw out the spit. Cut the ears off the head, and lay them at each end; cut the under jaw in two, and lay on each side: melt some good butter, take the gravy you saved, and put in it, boil it, and pour it in the dish with the brains bruised fine, and the sage mixed together, and then send it to table.

*Another Way to roast a Pig.*

Chop sage and onion very fine, a few crumbs of bread, a little butter, pepper and salt, rolled up together; put it in the belly, and sew it up: before you lay down the pig, rub it all over with sweet oil. When done, take a dry cloth, and wipe it, then put it in a dish, cut it up, and send it to table with the sauce as above.

*Different sorts of Sauce for a Pig.*

You are to observe there are several ways of making sauce for a pig. Some do not love sage, only a crust of bread, but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some love bread sauce in a bason, made thus: take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it about five or six minutes, then pour the water off, take out the spice, and beat up the bread with a good piece of butter. Some love a few currants boiled in it, a glass of wine, and a little sugar: but that you may do just as you like. Others take half a pint of beef gravy,

and the gravy which comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together, then take the brains of the pig and bruise them fine: put these with the sage in the pig, and pour in the dish: it is a very good sauce. When you have not gravy enough come out of your pig with the butter for sauce, take half a pint of veal gravy, and add to it; or stew petittoes, and take as much of that liquor as will do for sauce mixed with the other.

## TO BAKE A PIG.

If you cannot roast a pig, lay it in a dish, flour it all over well and rub it over with butter, butter the dish you lay it in, and put it in the oven. When it is enough, draw it out of the oven's mouth and rub it over with a buttery cloth; then put it in the oven again till it is dry; take it out and lay it in a dish; cut it up, take a little veal gravy; and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to it with a little piece of butter rolled in flour; boil it up and put it in the dish with the brains and sage in the belly. Some love a pig brought whole to table, then you are only to put what sauce you like in the dish.

## TO MELT BUTTER.

In melting butter you must be very careful: let the saucepan be well tinned: take a spoonful of water, a little dust of flour and butter, cut in pieces; be sure to keep shaking the pan one way, for fear it should oil: when melted, let it

boil and it will be smooth and fine. A silver pan is best.

TO ROAST GEESE, TURKEYS, &c.

When you roast a goose, turkey, or fowl of any sort, singe them with a piece of white paper, and baste them with a piece of butter; drudge them with a little flour; and when the smoke begins to draw to the fire, and they look plump, baste them again, and drudge them with a little flour, and take them up.

SAUCE FOR A GOOSE.

For a goose make a little good gravy, and put it in a bason by itself, and some apple sauce in another.

SAUCE FOR A TURKEY.

For a turkey, good gravy in the dish, and bread or onion sauce in a bason.

SAUCE FOR FOWLS.

To fowls you should put good gravy in the dish, and either bread or egg-sauce in a bason.

SAUCE FOR DUCKS.

For ducks a little gravy in the dish, an onion in a cup, if liked.

SAUCE FOR PHEASANTS AND PARTRIDGES.

Pheasants and partridges should have gravy in the dish, and bread sauce in a cup, and poverroy-sauce.

SAUCE FOR LARKS.

Roast larks, and all the time they are roasting, baste them very gently with butter, and

sprinkle crumbs of bread on them till they are almost done; then let them brown before you take them up. The best way of making crumbs of bread is to rub them through a fine cullender, and put a little batter in a stew pan: melt it, put in your crumbs of bread, and keep them stirring till they are of a light brown; put them in a sieve to drain a few minutes, lay your larks in a dish, and the crumbs all round almost as high as the larks, with plain butter in a cup, and some gravy in another.

TO ROAST WOODCOCKS AND SNIPES.

Put them on a little spit; take a round of a threepenny loaf, and toast it brown, then lay it in a dish under the birds: baste them with a little butter, and let the traie drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it, and have a quarter of a pint of gravy; pour it in a dish, and set it over a lamp or chafing-dish, for three minutes, and send them to table.

You are to observe, we never take any thing out of a woodcock or snipe.

TO ROAST A PIGEON.

Take some parsley shred fine, a piece of butter as big as a walnut, a little pepper and salt; tie the neck end tight; tie a string round the legs and rump, and fasten the other end to the top of the chimney-piece. Baste with butter, and when they are enough, lay them in a dish, and they will swim with gravy. You may put them on a little spit, and tie both ends close.



## TO BROIL A PIGEON.

When you broil them, do them in the same manner, and take care your fire is clear, and set your gridiron high, that they may not burn, and have a little parsley and butter in a cup. You may split and broil them with a little pepper and salt; and you may roast them only with parsley and butter in a dish.

*Directions for Geese and Ducks.*

As to geese and ducks, you should have sage and onion shred fine, with pepper and salt put into the belly.

Put only pepper and salt in wild ducks, easterlings, wigeon, teal, and all other sorts of wild fowl, with gravy in the dish.

## TO ROAST A HARE.

Take a hare when it is cased, truss it in this manner: bring the two hind legs up to its sides, pull the fore-legs back, put your skewer first into the hind-leg, then in the fore-leg, and thrust it through the body; put the fore-leg on, and then the hind-leg, and a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus; take a quarter of a pound of beef-suet, as much crumb of bread, a handful of parsley, chopped fine, sweet herbs of all sorts, such as basil, marjorum, winter-savory, and a little thyme, chopped very fine, a little nutmeg grated, lemon peel cut fine, pepper and salt, chop the liver fine, and put it in with two eggs, mix it and put it in the belly; sew or skewer it up; spit

it, and lay it to the fire, which must be a good one.

*Different sorts of Sauce for a Hare.*

Take a pint of cream, and half pound of fresh butter; put them in a saucepan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick; then take up the hare; and pour the sauce in a dish. Another way to make sauce for a hare, is to make good gravy, thickened with a little butter rolled in flour, and pour it in the dish. You may leave the butter out if you do not like it, and have currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus—take half a pint of red wine, a quarter of a pound of sugar, and set over a slow fire to simmer for a quarter of an hour. You may do half the quantity, and put it in a sauce-boat or bason.

TO BROIL STEAKS

First have a very clear brisk fire; let your gridiron be very clean; put it on the fire; take a chafing-dish, with a few hot coals out of the fire. Put the dish on it which is to lay your steaks on; then take fine rump-steaks half an inch thick, put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and cut it fine; put it in a dish. Do not turn your steak till the one side is done; then when you turn the other side there will soon be a fine gravy lie on the top of the steak, which you must be careful not to loose. When the steaks are enough, take them carefully off into your

dish, that none of the gravy be lost: have ready a hot dish and cover, and carry them hot to table.

*Directions concerning the Sauce for Steaks.*

If you have pickles or horse-radish with steaks, never garnish your dish, because the garnish will be dry and the steaks cold; lay those things on little plates, and carry to table. The great nicety is to have them hot and full of gravy.

*General Directions concerning Broiling.*

As to mutton and pork steaks, you must keep them turning quick on the gridiron, and have your dish ready over a chafing-dish of hot coals, and carry them to table covered hot.

When you broil fowls or pigeons, always take care your fire is clear; and never baste any thing on the gridiron, for it only makes it smoaked and burnt.

*General Directions concerning Boiling.*

As to all sorts of boiled meats, allow a quarter of an hour to every pound: be sure the pot is very clean, and skim it well, for every thing will have a scum rise; and if it boils down, it makes the meat black. All sorts of fresh meat you are to put in when the water boils, but salt meat when the water is cold.

TO BOIL A HAM.

When you boil a ham put it in the copper whilst the water is cold; when it boils, be careful it boils slowly. A ham of twenty pounds

takes four hours and a half larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking; but an old ham must be soaked sixteen hours, in a large tub of soft water.

#### TO BOIL A TONGUE.

A tongue, if soft, put in a pot over night, and do not let it boil till about three hours before dinner, then boil all that three hours: if fresh out of the pickle, two hours and a half, and put it in when the water boils.

#### TO BOIL FOWLS AND HOUSE LAMB.

Fowls and house lamb boil in a pot by themselves, in a good deal of water; and if any scum arises, take it off. They will be sweeter and whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large one in twenty minutes, a good fowl in half an hour, a little turkey or goose in an hour, and a large turkey in an hour and a half.

#### *Sauce for a Boiled Turkey*

The best sauce for a boiled turkey is good oyster and celery sauce. Make oyster sauce thus: a pint of oysters, set them off, strain the liquor from them, put them in cold water, and wash and beard them: put them in your liquor, in stewpan, with a blade of mace, and butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it all gently; take the lemon and mace out, squeeze the juice of the lemon into the sauce, then serve it in the boats. Make celery

sauce thus: take the white part of the celery, cut it about one inch long: boil it in some water till it is tender; then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in your celery, and boil it up; then pour it into your boats.

*Sauce for a boiled Goose.*

Sauce for a boiled goose must be either onions or cabbage, first boiled, and then stewed in butter for five minutes.

*Sauce for boiled Ducks and Rabbits.*

To boiled ducks or rabbits, you must pour boiled onions over them, done thus: take the onions, peel and boil them in a great deal of water, shift your water, then let them boil about two hours; take them up, and throw them in the cullender to drain; then with a knife chop them on a board; put them in a saucepan, shake a little flour over them, put in a little milk or cream, with a piece of butter; set them over the fire, and when the butter is melted they are enough. But if you want sauce in half an hour, take onions, peel and cut them in thin slices; put them in milk and water, and when the water boils they will be done in twenty minutes; then throw them in a cullender to drain, chop them and put them in a saucepan; shake in a little flour, with a little cream, and a bit of butter; stir all together over the fire till the butter is melted, and they will be very fine. This sauce is very good with roast mutton, and it is the best way of boiling onions.

## TO ROAST VENISON.

Take a haunch of venison and spit it; well butter four sheets of paper, put two on the haunch; then make a paste with flour, butter, and water; roll it out half as big as the haunch, and put it over the fat part; then put the other two sheets of paper on, and tie them with pack thread; lay it to a brisk fire, and baste it well all the time of roasting. If a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire; then three hours will do: smaller in proportion.

## TO DRESS A HAUNCH OF MUTTON.

Hang it up a fortnight, and dress it as directed for a haunch of venison.

*Different sorts of Sauce for Venison.*

Take either of these sauces for venison: currant jelly warmed; or half a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or half a pint of vinegar, and a quarter of a pound of sugar, simmered to syrup.

## TO ROAST MUTTON VENISON-FASHION.

Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the backside of it down; pour a bottle of red wine over it, and let it lie twenty-four hours: spit it, and baste it with the same liquor and butter all the time it is roasting at a quick fire, and an hour and a half will do it. Have a good gravy in a cup, and sweet sauce in another. A good fat neck of mutton eats finely done thus.

*To keep Venison or Hare sweet, or to make them fresh when they stink.*

If venison be very sweet, only dry it with a cloth, and hang it where the air comes. If you would keep it any time, dry it well with clean cloths, rub it all over with beaten ginger, and hang it in an airy place, and it will keep a great while. If it stinks or is musty, take lukewarm water, and wash it clean; then fresh milk and water lukewarm, and wash it again; then dry it in clean cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it, you need only wipe it with a clean cloth, and paper it as before-mentioned. Never do any thing else to venison, for all other things spoil your venison, and take away the fine flavour, and this preserves it better than any thing you can do. A hare you may manage just the same way.

TO ROAST A TONGUE OR UDDER.

Parboil it first, then roast it, stick eight or ten cloves about it, baste it with butter, and have gravy and sweet sauce. An udder eats very well done the same way.

TO ROAST RABBITS.

Baste them with good butter, and drudge them with a little flour. Half an hour will do them at a very quick clear fire: and if they are small, twenty minutes will do them. Take the liver, with a little bunch of parsley, and boil them, and then chop them very fine together. Melt some butter, and put half the liver and

parsley into the butter; pour it in the dish, and garnish the dish with the other half. Let your rabbits be done of a fine light brown.

TO ROAST A RABBIT HARE-FASHION.

Lard a rabbit with bacon; roast it as you do a hare, and it eats very well; but you must make gravy sauce; but if you do not lard it, white sauce.

*Turkeys, Pheasants, &c. may be larded.*

You may lard a turkey or pheasant, or any thing, just as you like it.

TO ROAST A FOWL PHEASANT-FASHION.

If you should have but one pheasant, and want two in a dish, take a full-grown fowl, keep the head on, and truss it just as you do a pheasant; lard it with bacon, but do not lard the pheasant, and nobody will know it.

*Rules to be observed in Roasting.*

In the first place take care the spit be very clean, and be sure to clean it with nothing but sand and water. Wash it clean, and wipe it with a dry cloth; for oil, brick-dust, &c. will spoil your meat.

BEEF.

To roast a piece of beef of ten pounds, will take an hour and a half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece; but if a thin piece of twenty pounds weight, two hours and a half will do it; and so on according to the weight of your meat, more or less. Observe, in frosty weather your beef will take half an hour longer.



## MUTTON.

A leg of mutton of six pounds will take an hour at a quick fire; if frosty weather, an hour and a quarter: nine pounds an hour and a half: a leg of twelve pounds will take two hours; if frosty, two hours and a half. A large saddle of mutton three hours, because of papering it; a small saddle will take an hour and a half; and so on, according to the size: a breast half an hour, at a quick fire; a neck, if large, an hour, if very small better than half an hour: a shoulder much the same time as a leg.

## PORK

Pork must be well done. To every pound allow a quarter of an hour: for example, a joint of twelve pounds weight, three hours, and so on. If it be a thin piece of that weight, two hours will roast it.

*Directions concerning Beef, Mutton and Pork.*

These three you may baste with fine nice dripping. Be sure your fire be very good and brisk, but do not lay your meat too near, for fear of burning or scorching

## VEAL.

Veal takes much the same time roasting as pork; but be sure to paper the fat of a loin or fillet, and baste your veal with good butter.

## HOUSE-LAMB.

If a large fore-quarter, an hour and a half: if a small one, an hour. The outside must be papered, basted with good butter, and you must

have a very quick fire. If a leg, three quarters of an hour; a neck, a breast, or shoulder, three quarters of an hour; if very small, half an hour will do.

## A PIG.

If just killed, an hour; if killed the day before, an hour and a quarter. If a very large one an hour and a half. But the best way to judge is when the eyes drop out, and the skin is grown very hard; then rub it with a coarse cloth, with a good piece of butter rolled in it, till the crackling is crisp, and of a light brown

## A HARE.

You must have a quick fire. If it be a small hare, put three pints of milk and half a pound of fresh butter in the dripping-pan, which must be very clean: if a large one, two quarts of milk, and half a pound of fresh butter. You must baste it well with this all the time it is roasting; and when the hare has soaked up all the butter and milk it will be enough

## A TURKEY AND GOOSE.

A middling turkey will take an hour; a very large one, an hour and a quarter; a small one, three quarters of an hour. You must paper the breast till it is near done enough; take the paper off and froth it up. Your fire must be good.

## FOWLS AND DUCKS.

A large fowl, three quarters of an hour; a middling one, half an hour; very small chickens, twenty minutes. Your fire must be quick and clear when you lay them down.

WILD DUCKS, TEEL, &c.

Twenty minutes. If you love them well done twenty-five minutes.

PIDGEONS AND LARKS.

Twenty minutes.

*Directions concerning Poultry.*

If your fire is not very quick and clear when you lay your poultry down to roast, it will not eat near so sweet, or look so beautiful to the eye.

*To keep Meat hot.*

The best way to keep meat hot, if done before company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus you may keep meat hot a long time, and it is better than over-roasting and spoiling it. The steam of the water keeps it hot, and does not draw the gravy out; whereas if you set a dish of meat any time over a chafing-dish of coals, it will dry up all the gravy, and spoil the meat.



### DIRECTIONS FOR CARVING.

The carving-knife should be light, yet of a sufficient size, and the edge very keen. In using it, no great personal strength is requisite, as constant practice will render it an easy task

to carve the most difficult articles, more depending on address than force; but, in order to prevent trouble, the joints of mutton, veal, lamb, &c. should be divided by the butcher, when they may be easily cut through, and fine slices of meat taken off from between every two bones.

The more fleshy joints are to be cut in smooth slices, neatly done; and in joints of beef and mutton, the knife should always be passed down the bone by those who wish to carve with propriety, and great attention should be paid to help every person to a portion of the best parts. Fish should be carefully helped because if the flakes are broken, the beauty of it is entirely lost, for which reason a proper fish slice should be used, and observe to send a part of the roe, liver, &c. to each individual. The heads of cod, salmon, carp, the fins of turbot, and sounds of cod, are esteemed as delicacies, and, of course some should be sent to each person in company, which denotes an attentive degree of politeness towards your guests. In carving ducks, geese, turkeys, or wild fowl, you should cut the slices down from pinion to pinion, without making wings, by which you will gain more prime pieces; but you need only do this when your party is large

#### A COD'S HEAD.

Fish is easily carved. The dish now under consideration, in its proper season, is esteemed a delicacy; when served up, it should be cut with a fish-slice, and it should be remembered that the parts about the back-bone and the

shoulders are generally accounted the best. Cut a piece quite off down to the bone, observing with each piece to help a part of the sound. There are several delicate parts about the head; the jelly part lies about the jaw bone, and is by some esteemed very fine, and the firm parts will be found within the head.

#### ROUND OF BEEF.

This valuable and excellent dish must be cut in thin slices, and very smooth with a sharp knife, observing to help every person to a portion of the fat, also cut in thin smooth slices, as nothing has a worse appearance than fat when hacked. Observe, also, that a thick slice should be cut off the meat, before you begin to help your friends, as the boiling water renders the outside vapid, and of course unfit for your guests.

#### EDGE-BONE OF BEEF.

Take off a slice three quarter of an inch thick, all the length, and then help your guests; the soft marrow-like fat is situated at the back of the bone below, the solid fat will be duly portioned from its situation with each slice you cut. The skewer with which the meat is held together while boiling, should be removed before the meat is brought to table, as nothing can be more unpleasant than to meet with a skewer when carving; but as some articles require one to be left in, a silver skewer should be invariably employed for that purpose

## SIRLOIN OF BEEF.

You may begin carving a sirloin of beef either at the end, or by cutting into the middle; cut your slices close down to the bone, and let them be thin, observing to give some of the soft fat with each slice. Many persons prefer the outside; it is therefore a point of politeness to enquire which they will take.

## FILLET OF VEAL.

The bone of this piece being taken out, renders the helping of it very easy. Many persons prefer the outside,—ask this; and if so, help them to it, otherwise cut it off, and then continue to take off thin smooth slices; observing to take from the flap, into which you must cut deep, a portion of stuffing to every slice, as likewise a small bit of fat. Lemon should always be served with this joint.

## BREAST OF VEAL

Is composed of two parts, the ribs and brisket, the latter is thickest, and is composed of gristles, the division of which you may easily discern, at which part you must enter your knife, and cut through it, which will separate the two parts, then proceed to help your guests to whatever part they chance to prefer.

## CALF'S HEAD.

Cut out slices, observing to pass your knife close into the bone; at the thick part of the neck, is situated the throat, sweet-bread, which you should carve a slice off with the other part, that your guests may have a portion of

each. If the eye is preferred, which is frequently the case, take it out, cut it in two, and send one half to the person who prefers it, and on removing the jaw-bone, some lean will be found, if required. The palate, generally esteemed a peculiar delicacy, is situated under the head: this should be divided into small portions, and a part helped to each person.

#### SHOULDER OF MUTTON.

Cut into the bone; the prime part of the fat lies in the outer edge, and must be thinly and smoothly sliced when your company is large, and it becomes necessary to have more meat than can be cut as above directed, some very fine slices may be cut out on each side of the blade bone, but, observe, the blade bone cannot be cut across.

#### LEG OF MUTTON.

Wether mutton is esteemed the best, and may be known by a lump of fat at the edge of the broadest part, the slices are situated in the centre; when you carve, put your knife in there, and cut thin smooth slices, and as the outside is rarely fat enough, cut some from the side of the broad end in neat slices. Some persons prefer the knuckle, the question should therefore, be always asked; on the back of the leg there are several fine slices, for which purpose turn it up, and cut the meat out lengthways. The cramp-bone is generally esteemed a delicacy; to cut it out, take hold of the shank with your left hand, and cut down to the thigh bone, then pass the knife under the cramp bone.

## A FORE-QUARTER OF LAMB.

Divide the shoulder from the breast and ribs, by passing the knife under, observing not to cut the meat too much off the bones. When the lamb is large, put the shoulder in another dish, and squeeze half a lemon over it, and the same over the breast and ribs, with a little pepper and salt, then divide the gristly part from the ribs, and help agreeably to the taste of your guests.

## HAUNCH OF VENISON

Pass your knife down to the bone, which will let out the gravy, then turn the broadest end of the joint towards you, and put in your knife, cutting as deep as you can to the end of the haunch; let your slices be thin and smooth, the fat, which is always esteemed, to each person; you will find most fat on the left side which, with the gravy, must be properly divided among your guests:

## HAUNCH OF MUTTON.

Consists of a leg and a part of the loin, cut so as to resemble a haunch of venison, and must be carved in the same manner.

## SADDLE OF MUTTON.

Take your slices from the tail to the end, commencing close to the back bone; let them be long, thin, and smooth; a portion of fat to each slice must be taken from the sides.

## ROAST FIG.

This is generally divided by the cook before it is served up. You must first divide the shoulder from the body on one side, and then



the leg, the ribs are next to be separated in two or three parts, and an ear or jaw presented with them, together with a sufficiency of proper sauce. The ribs are commonly thought to be the finest part; but as this must depend on taste, the question should be asked.

#### HAM.

The best method of helping ham is to begin in the middle by cutting long slices through the thick fat. When made use of for pies, the meat should be cut from the under side, after taking off a thick slice.

#### GOOSE.

Separate the apron, and pour a glass of port wine into the body, and a little ready mixed mustard, then cut the whole breast in long slices, but remove them only as you help them; separate the leg from the body by putting the fork into the small end of the bone, pressing it to the body, and having passed the knife, turn the leg back. To take off the wing, put your fork into the small end of the pinion, and press it close to the body; then put in the knife, and divide the joint down. However, practice can alone render persons expert at this; when you have thus taken off the leg and wing on one side, do the same by the other, if it be necessary, which will not be the case unless your company is large; by the wing there are two side bones, which may be taken off, as may the back and lower side bones, but the breast and the thighs, divided from the

drum-sticks, afford the finest and most delicate pieces.

## HARE.

Pass the point of the knife under the shoulder and cut all the way down to the rump on one side of the backbone, then repeat the same operation on the other side, which will divide the hare into three parts; then cut the back into four pieces, which, with the legs, is esteemed to be the most delicate part; the shoulder must be taken off in a circular line; this done, help your guests, observing to send each person some gravy and stuffing; the head should be divided into two parts, many persons being partial to it. Rabbits are generally carved in the same manner, only observing to cut the back in two pieces instead of four.

## FOWLS.

The legs of a boiled fowl are bent inwards, and tucked in the belly; but the skewers must be removed before it is sent to table. To carve a fowl, take it on your plate, and as you separate the joints, place them on the dish; cut the wing off, observing only to divide the joint with your knife; then lift the pinion with your fork and draw the wings towards the legs which will separate the fleshy part more effectually than cutting it; to separate the leg, slip the knife between the leg and body, and cut to the bone; then, with the fork, turn the leg back, and the joint will give way; when the wings and legs are in this man-

ner removed, take off the merry-thought, and the neck bones; the next thing is to divide the breast from the body, by cutting through the tender ribs, close to the breast, entirely down to the tail; then lay the back upwards, put your knife into the bone half-ways from the neck to the rump, and on raising the lower end, it will readily separate. The breast and wings are the most delicate parts; however, the best way is to consult the taste of your guests by asking which part they prefer.

#### A PHEASANT.

The skewers must be taken out before the bird is served, then fix your fork in the middle of the breast, divide it, then separate the leg from the body; then cut off the wing on the same side; do the same by the other side, and then slice the breast which you had previously divided; take off the merry-thought, by passing the knife under it towards the neck. Divide the other parts as in a fowl; but observe, the breast, wings, and merry-thought, are commonly accounted to be the most delicate parts, but the leg has the finest flavour.

#### PARTRIDGE.

The skewers must be taken out before it is sent to table, and it is then to be carved in the same manner as a fowl. The wings, breast, and merry-thought, are the primest parts.

#### PIGEONS

Should be divided right in halves, either lengthways or across, and half helped to each person.

In respect to carving, written directions must always fail, without constant practice, as that can alone give the necessary facility

NAMES OF THE VARIOUS JOINTS IN ANIMALS.

BEEF.

*Hind quarter.*

- 1 Sirloin
- 2 Rump
- 3 Edge-bone
- 4 Buttock
- 5 Mouse-buttock
- 6 Veiny piece
- 7 Thick flank
- 8 Thin flank
- 9 Leg
- 10 Fore-rib, five-ribs

*Fore quarter.*

- 11 Middle rib, four ribs
- 12 Chuck, three ribs
- 13 Shoulder, or leg of mutton piece.
- 14 Brisket
- 15 Clod
- 16 Neck, or sticking-piece
- 17 Shin
- 18 Cheek

VENISON.

- 1 Haunch
- 2 Neck

- 3 Shoulder
- 4 Breast

VEAL.

- 1 Loin, best end
- 2 Loin chump end
- 3 Fillet
- 4 Hind knuckle
- 5 Fore knuckle

- 6 Neck, best end
- 7 Neck, scrag end
- 8 Blade-bone
- 9 Breast, best end
- 10 Breast, brisket end

PORK.

- 1 The spare-rib
- 2 Hand
- 3 Belly, or spring

- 4 Fore loin
- 5 Hind loin.
- 6 Leg

## MUTTON.

1 Leg	6 Neck
2 Loin, best end	7 Breast
3 Loin, chump end	A chine is two
4 Neck, best end	necks
5 Neck, scrag end	A saddle is two loins



## ARTICLES

## PROPER FOR FAMILY DINNERS,

IN EVERY MONTH.

## FIRST COURSE FOR JANUARY.

Ham and fowls, or capons. Place the ham at the bottom of the table, and the fowls at the top. A leg of lamb and spinach, garnished with the loin, fried in steaks, with savoys or cabbages, and some good potatoes; also some carrots sliced, with gravy and plain melted butter, and a hunting pudding.

Or—Turkey and chine. A brisket of beef stewed and served up in soup, Scotch collops, a brace of carp stewed, savoys, potatoes, and mince pies.

Or—A roasted hare, boiled cod's head, stewed beef, carrots, turnips and potatoes, bacon and chicken, roasted ribs of beef, bread pudding, and brawn.

Or—Roasted capons, garnished with sausages, boiled rump of beef, a fore-quarter of

lamb and sallad, calf's head, bacon, greens and potatoes, gravy sauce, mince pies, a brown fricasee of lamb, oysters, and mushrooms.

SECOND COURSE FOR JANUARY.

A fillet of veal stuffed and roasted, stewed hare, partridges four in a dish, pig roasted, and apple-pie.

Or—Wild fowl, a piece of sturgeon, fricasee of lamb-stones, sweet-breads, &c.; marrow-pudding, squab pigeons, and asparagus; strong gravy.

FIRST COURSE FOR FEBRUARY.

A fore-quarter of lamb roasted, sallad, and stewed spinach, gravy soup, boiled turkey, cod's head and oyster sauce, and spring pie.

Or—Boiled turbot, Scotch collops, ham, and chickens roasted, or a boiled turkey; neck, loin, or breast of veal roasted, shrimp and oyster sauce, savoys, and plain melted butter.

SECOND COURSE FOR FEBRUARY.

Roasted partridges and bread sauce, garnished with lemons, fried soles, fricaseed rabbits, tarts, and lobsters.

Or—Roasted chickens and asparagus, a dried tongue, a piece of sturgeon, young rabbits roasted, and lobsters.

FIRST COURSE FOR MARCH.

Soup, a haunch of doe venison, salt fish and eggs, roasted chickens, neat's tongue and udder, battalia pie, roasted sirloin of beef, greens, potatoes, and horse-raddish.

Or—Boiled knuckle of veal, stewed carp,

rump of beef roasted, gravy soup, fricasee of sweetbreads, and lamb-stones.

SECOND COURSE FOR MARCH.

Ducklings, and chickens roasted, and asparagus, pike barbicued, skirret pie.

FIRST COURSE FOR APRIL.

Soles garnished with fried smelts, roasted chicken, with ham and brocoli, stewed beef, and fricasee of young rabbits.

Or—Fresh salmon, and smelts, fricasee chickens, leg of lamb and spinach, neck of veal roasted, and calf's head dressed like turtle.

SECOND COURSE FOR APRIL.

A green goose roasted, and gravy sauce, chickens and asparagus; fore-quarter of lamb roasted, and roasted lobsters.

FIRST COURSE FOR MAY.

Fresh salmon boiled, garnished with fried smelts, anchovy sauce, and shrimps, a calf's head dressed in the same manner as turtle, chicken pie, and a chine of mutton roasted.

Or—Neck of veal boiled, mackarel and gooseberry sauce, roasted fowls, and neat's tongue, and a boiled pudding.

Or—Boiled beef, with greens, carrots, and potatoes, stewed tench, a breast of veal made into a ragout, roasted fowls, bacon, and greens, a boiled pudding with fruit.

SECOND COURSE FOR MAY.

Haunch of venison and gravy sauce, and currant jelly; a green goose, with gravy sauce, collared eels, lobsters, and tarts.

Or—Roasted leveret, and gravy sauce, turkey poultts roasted, and bread sauce, young ducks roasted, with gravy sauce; asparagus, tarts, and custards.

## FIRST COURSE FOR JUNE.

Ham, chickens, cabbage, cauliflowers, marrow pudding, boiled salmon, garnished with fried smelts, lobster sauce, and scraped horse-radish, beans and bacon.

Or—Haunch of venison roasted, with gravy sauce, and currant jelly; stewed soles, garnished with fried smelts. Beans and bacon, fricasee of rabbits, and a marrow pudding.

Or—Mackarel, with green sauce and plain butter; boiled leg of lamb and cauliflower; breast of veal, stewed with gravy and green pease; young ducks roasted, and asparagus.

Or—Boiled mullets, lamb-stones, and sweet-breads ragoued; venison pasty, roasted pig, and such vegetables as may be in season.

## SECOND COURSE FOR JUNE.

Green geese, roasted, with gravy sauce, a leveret roasted, with venison sauce; collared eels, quails roasted, with gravy sauce; tarts, jellies, and syllabubs.

Or—Pheasant poultts, with gravy and bread sauce, collared pig, buttered crabs, peas, and ducks roasted.

## FIRST COURSE FOR JULY

Fresh salmon boiled, and garnished with sliced lemon, served up with shrimp, and anchovy, and plain butter for sauce; ham and chickens, with cauliflowers, pigeon pie, and Scotch collops.



Or—Boiled mackarel, boiled fowls, with pork and greens; roasted pigeons and asparagus, venison pasty, hunting pudding, loin of veal roasted, and asparagus.

Or—Boiled turbot, garnished with fried smelts, a calf's head, dressed after the manner of turtle; pigeon pie, and a marrow pudding.

#### SECOND COURSE FOR JULY.

Roasted hare, with gravy sauce and currant jelly; turkey poults roasted, with gravy and bread sauce; roasted pigeons, and asparagus, green peas, potted venison, or collared eel.

Or—Young ducks roasted, a shoulder of venison roasted, with gravy and currant jelly sauce; pheasant poults roasted, with gravy and bread sauce; lobsters garnished with fennel; and potted beef in slices, garnished with lemon; tarts, custards, jellies, &c.

#### FIRST COURSE FOR AUGUST.

Haunch of venison roasted, venison pasty, turbot, a fricasee of chickens, with beans and bacon.

Or—Roasted pig, ham, and chickens boiled, or roasted, with vegetables in season; fresh salmon boiled, with lobster and shrimp sauce.

Or—Chine of mutton, pigeon pie, boiled rabbits, smothered in onions; a fricasee of chickens, and a batter pudding.

#### SECOND COURSE FOR AUGUST.

Roasted pheasants, with gravy and bread sauce; boiled pike, hot lobster, potted venison, green peas, tarts, custards, &c.

## FIRST COURSE FOR SEPTEMBER.

A boiled rump of beef, with carrots, cauliflowers, &c. ; a goose roasted, with gravy and apple sauce, boiled rabbits, with onion sauce ; scate with anchovy and shrimp sauce, and a lamb pie.

Or—Haunch of venison, with proper sauce ; pigeon pie, turbot with shrimp, lobster, and anchovy sauce ; knuckle of veal, with bacon and vegetables, and a marrow pudding.

Or—Boiled leg of pork, with pease pudding ; calf's head dressed like turtle ; chine of mutton, with stewed cucumbers, pigeon pie, and a fricasee of rabbits.

## SECOND COURSE FOR SEPTEMBER.

Roasted ducks, with gravy and onion sauce ; hot apple pie, roasted partridges, with gravy sauce, garnished with lemon ; fried soles, with anchovy and shrimp sauce ; lobsters, tarts, &c.

## FIRST COURSE FOR OCTOBER.

Fowls roasted or boiled, with ham, greens, and gravy sauce ; cod's head boiled, with oyster, shrimp, and anchovy sauce ; pigeon pie, Scotch collops, and hunting pudding.

Or—Haunch of doe venison roasted, with gravy and sweet sauce ; stewed carp, garnished with spitcock eels ; a buttock of beef boiled, and greens, carrots, &c ; Scotch collops, and a bread pudding.

Or—Roasted turkey, and chine boiled or roasted, with gravy or onion sauce ; ribs of beef roasted, boiled fowls, neat's tongue and greens.

## SECOND COURSE FOR OCTOBER.

Roasted woodcocks, with gravy sauce, artichokes, and melted butter; eels boiled, and anchovy sauce, garnished with sliced lemon; a leg of house lamb with spinach and plain melted butter; teals, with gravy and claret sauce; tarts, &c.

Or—Partridges, or pheasants roasted, with gravy and bread sauce; a fore-quarter of house lamb, with sallad; artichoke pie, chine of salmon boiled with anchovy and shrimp sauce, marrow pudding, or minced pies.

## FIRST COURSE FOR NOVEMBER.

Boiled fowls, bacon and greens, with melted butter, calf's head dressed like a turtle; a roasted goose, with rich gravy sauce; ragoued veal, served with mushrooms in brown sauce, garnished with lemon.

Or—Leg of pork boiled, pease soup; scate boiled, with shrimp and anchovy sauce, garnished with fried smelts; a fillet of veal roasted; a boiled hen-turkey, and oyster sauce.

Or—Boiled leg of mutton, mashed turnips, and caper sauce; ham and roasted fowls, boiled turkey, stewed beef, and vegetables in season

## SECOND COURSE FOR NOVEMBER.

Fresh salmon boiled, with lobster sauce; woodcocks roasted; wild ducks, with gravy and claret sauce; roasted turkey, and a neat's tongue; tarts, &c.

Or—Partridges or pheasants roasted, with gravy and bread sauce; snipes and larks, with

gravy sauce; a fore-quarter of house-lamb roasted, with sallad; hot apple and mince pies.

## FIRST COURSE FOR DECEMBER.

Ham, fowls, roasted or boiled, carrots, cabbage, and cauliflower; fresh salmon boiled, garnished with fried smelts, and served with lobster sauce; a sirloin of beef roasted, and a hunting pudding.

Or—Boiled buttock of beef, with carrots and savoys; a cod's head boiled, garnished with fried smelts, roasted rabbits, and a hare roasted, with rich gravy-sauce and currant jelly; vegetables as in season.

Or—Boiled leg of lamb, garnished with the loin fried in steaks, and with spinach; roasted tongues and venison sauce; stewed tench; gravy soup, a chine of pork, and turkey; with greens, gravy sauce, and mince pies.

## SECOND COURSE FOR DECEMBER.

Roasted hare, and rich gravy sauce; capons roasted, garnished with sausages, and served with rich gravy-sauce; wild ducks roasted, bacon, and minced pie.

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 TO DRESS GREENS, ROOTS, &c.

Always be careful that your greens be nicely picked and washed. You should lay them in a clean pan for fear of sand or dust, which is apt to hang round wooden vessels. Boil all

greens in a copper saucepan by themselves, with a great deal of water. Boil no meat with them, for that discolours them. Use no iron pans, &c. for they are not proper; only copper, brass, or silver.

## SPINACH.

Pick it clean, and wash it in five or six waters; put it in a saucepan that will just hold it, throw over a little salt and cover the pan close. Do not put any water in, but shake the pan often. Put your saucepan on a clear fire. As soon as you find the greens are shrunk and fallen to the bottom, and that the liquor which comes out boils up, they are enough. Throw them in a clean sieve to drain, and give them a little squeeze. Lay them in a plate, and never put any butter on it, but put it in a cup.

## CABBAGES, &amp;c.

Cabbage, and all sorts of young sprouts, must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom, they are enough: then take them off, before they lose their colour. Always throw salt in your water before you put greens in. Young sprouts you send to table just as they are: but cabbage is best chopped, and put in a saucepan with a good piece of butter, stirring it for five or six minutes, till the butter is all melted, and then send it to table.

## CARROTS.

Let them be scraped clean; and when they are enough, rub them in a clean cloth, then slice them into a plate, and pour some melted

butter over them. If they are young spring carrots, half an hour will boil them; if large, an hour; but old Sandwich carrots will take two hours.

#### TURNIPS.

They eat best boiled in the pot; when enough, take them out, and put them in a pan, mash them with butter and a little salt, and send them to table; but you may do them thus: pare turnips and cut them into dice, as big as the top of one's finger; put them into a clean saucepan, and cover them with water. When enough, throw them in a sieve to drain, and put them in a saucepan with a good piece of butter; stir them over the fire five or six minutes, and send them to table.

#### PARSNIPS.

They should be boiled in a great deal of water; and when they are soft, (which you will know by running a fork into them,) take them up, and carefully scrape the dirt off them, and then with a knife scrape them fine, throwing away all the sticky parts, and send them up in a dish with melted butter.

#### BROCOLI.

Strip all the little branches off till you come to the top one; then with a knife peel off the hard outside skin, which is on the stalks and little branches, and throw them in water. Have a stewpan of water with salt in it; when it boils, put in the brocoli; and when the stalks are tender it is enough: then send it to table,

with a piece of toasted bread, soaked in the water it is boiled in, under it, the same way as asparagus, with butter in a cup. The French eat oil and vinegar with it.

#### POTATOES.

You must boil them in as little water as you can, without burning the saucepan. Cover close, and when the skin begins to crack they are enough. Drain all the water out, and let them stand covered for a minute or two: then peel them, lay them in a plate, and pour melted butter over them. The best way to do them is, when they are peeled, to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them in a saucepan with some good beef dripping, cover them close, and shake the saucepan often, for fear of burning to the bottom. When they are of a fine brown, and crisp, take them up in a plate, then put them into another for fear of the fat, and put butter in a boat.

#### CAULIFLOWERS.

Cut the cauliflower stalks off, leave a little green on, and boil them in spring water and salt, about fifteen minutes will do them. Take them out and drain them; send them whole in a dish, with some melted butter in a cup.

#### FRENCH BEANS.

First string them, then cut them in two, and again across; but if you would do them nice, cut the bean in four, and then across, which is eight pieces. Lay them in water and salt;

and when your pan boils, put in some salt and the beans. When they are tender, they are enough. Take care they do not lose their fine green. Lay them in a plate, and have butter in a cup.

## ARTICHOKES.

Wring off the stalks, and put them in the water cold, with the tops downward, that all the dust and sand may boil out. When the water boils, an hour and a half will do them.

## ASPARAGUS.

Scrape all the stalks very carefully till they look white, then cut the stalks even alike, throw them in water, and have ready a stewpan boiling. Put in some salt, and tie the asparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. If you boil them too much, you loose both colour and taste. Cut the round of a small loaf, about half an inch thick, toast it brown on both sides, dip it in the asparagus liquor, and lay it in your dish: pour a little butter over the toast, then lay the asparagus on it all round the dish, with the white tops outward. Do not pour butter over the asparagus, for that makes it greasy to the fingers, but have butter in a bason, and send it to table.

## DIRECTIONS CONCERNING GARDEN THINGS.

Most people spoil garden things by over-boiling them. All things that are green should have a little crispness; for if they are over-boiled, they neither have any sweetness or beauty.



## BEANS AND BACON.

When you dress beans and bacon, boil them separate, for the bacon will spoil the colour of the beans. Always throw some salt in the water, and some parsley nicely picked. When the beans are enough, which you will know by being tender, throw them into a cullender to drain. Take up the bacon, and skin it, throw some raspings of bread over the top; and if you have an iron, make it red hot, and hold it over to brown the top of the bacon; if you have not one, set it before the fire to brown. Lay the beans in the dish, and the bacon in the middle on the top, and send them to table, with parsley and butter in a bason.

## TO MAKE GRAVY FOR A TURKEY, OR ANY SORT OF FOWLS.

Take a pound of the lean part of beef, hack it with a knife, flour it well; have ready a stewpan with a piece of fresh butter. When the butter is melted, put in the beef, fry it brown, and pour in a little boiling water, shake it round, and fill up with a tea-kettle of boiling water. Stir it all together, and put in two or three blades of mace, four or five cloves, some whole pepper, an onion, a bundle of sweet herbs, a crust of bread, baked brown, and a little piece of carrot. Cover close, and let it stew till it is as good as you would have it. This will make a pint of rich gravy.

## TO MAKE VEAL, MUTTON, OR BEEF GRAVY.

Take a rasher or two of bacon or ham, lay it at the bottom of a stewpan; put your meat

cut in thin slices over it; then cut onions, turnips, carrots, and celery, a little thyme, and put over the meat, with a little allspice; put a little water at the bottom, set it on the fire, which must be a gentle one, and draw it till it is brown at the bottom, which you may know by the pan's hissing; then pour boiling water over it, and stew it gently for an hour and a half; if a small quantity, less time will do it. Season it with salt.

TO BURN BUTTER FOR THICKENING OF SAUCE.

Set butter on the fire, and let it boil till it is brown; then shake in some flour, and stir it all the time it is on the fire till it is thick. Put it by, and keep it for use. A little piece is what the cooks use to thicken and brown sauce; but there are few stomachs it agrees with, therefore seldom make use of it.

TO MAKE GRAVY.

If you live in the country, where you cannot always have gravy meat, when meat comes from the butcher's, take a piece of beef, veal, and mutton, cut them into as small pieces as you can, and take a large deep saucepan with a cover, lay the beef at the bottom, then the mutton, then a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole pepper, black and white, a large onion cut in slices, a bundle of sweet herbs, and then lay in the veal. Cover it close over a slow fire for six or seven minutes, shaking it now and then; then shake some flour in, and have ready some

boiling water; pour it in till you cover the meat, and something more. Cover it close, and let it stew till it is rich and good: Then season it to your taste with salt, and strain it off. This will suit most things.

**TO BAKE A LEG OF BEEF.**

Do it in the same manner as before directed in making gravy for soups, &c. And when it is baked, strain it through a coarse sieve. Pick out all the sinews and fat, put them in a saucepan with a few spoonfuls of the gravy, a little red wine, a little piece of butter rolled in flour, and some mustard: shake your saucepan often; and when the sauce is hot and thick, dish it up, and send it to table. It is a pretty dish.

**TO BAKE AN OX'S HEAD.**

Do it in the same manner as a leg of beef is directed to be done in making the gravy for soups, &c. and it does full as well for the same uses. If it should be too strong for any thing you want it for, put hot water to it. Cold water will spoil it.

**PICKLED PORK.**

Be sure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil it too long, it will go to jelly.

**TO DRESS FISH.**

Observe always in the frying of any sort of fish, first that you dry it well in a clean cloth, then do your fish in this manner: beat up the yolks of two or three eggs, according to the

quantity of fish : take a small pastry brush, and put the egg on, shake crumbs of bread and flour mixt over the fish, and fry it. Let the stewpan you fry fish in be very nice and clean, and put in as much beef dripping, or hog's lard, as will almost cover the fish; and be sure it boils before you put it in. Let it fry quick, and let it be of a fine light brown, but not too dark a colour. Have your fish-slice ready, and if there is occasion turn it: when it is enough, take it up, and lay a coarse cloth on a dish, on which lay your fish, to drain all the grease from it. If you fry parsley, do it quick, and take great care to whip it out of the pan as soon as it is crisp, or it will lose its fine colour. Take great care that your dripping be very nice and clean.

Some love fish in batter; then you must beat an egg fine, and dip your fish in just as you are going to put it in the pan; or as good a batter as any, is a little ale and flour beat up, just as you are ready for it, and dip the fish, to fry it.

#### LOBSTER SAUCE.

Take a fine hen lobster, take out all the spawn and bruise it in a mortar very fine, with a little butter; take all the meat out of the claws and tail, and cut it in small square pieces; put the spawn and meat in a stewpan with a spoonful of anchovy-liquor and a spoonful of catchup, a blade of mace, a piece of a stick of horseradish, half a lemon, a gill of gravy, a little butter rolled in flour, just enough to thicken it;

put in half a pound of butter nicely melted, boil it gently up for six or seven minutes; take out the horse-radish, mace, and lemon, and squeeze the juice of the lemon in the sauce; just simmer it up, and then put it in your boats.

## SHRIMP SAUCE.

Take half a pint of shrimps, wash them very clean, put them in a stewpan with a spoonful of fish-lear, or anchovy-liquor, a pound of butter melted thick, boil it up for five minutes, and squeeze in half a lemon; toss it up, and put it in your cups or boats.

## ANCHOVY SAUCE.

Take a pint of gravy, put in an anchovy, take a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add a little juice of a lemon, catchup, red wine, and walnut liquor, just as you please.

Plain butter melted thick, with a spoonful of walnut pickle, or catchup, is a good sauce, or anchovy. In short you may put as many things as you fancy in sauce.

## TO DRESS A BRACE OF CARP.

Take a piece of butter, and put in a stewpan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in a pint of gravy, and a pint of red port or claret, a little horse-radish scraped, eight cloves, four blades of mace, and a dozen corns of allspice, tie them in a linen rag, a bundle of sweet herbs, half a lemon, three anchovies, a little onion

chopped fine; season with pepper, salt, and cayenne, to your liking; stew it for half an hour, then strain it through a sieve into the pan you intend to put the fish in. Let the carp be well cleaned and scaled, put them in with the sauce, and stew them gently for half an hour; then turn them, and stew them fifteen minutes longer; put in with your fish some truffles and morels scalded, pickled mushrooms, an artichoke-bottom, and about a dozen large oysters, squeeze in the juice of half a lemon, stew it five minutes; then put the carp in a dish, and pour all the sauce over. Garnish with fried sippets, and the roe of the fish done thus: beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, pepper, salt, and a little anchovy-liquor; have ready a pan of beef dripping boiling, drop the roe in, to be about as big as a crown-piece, fry it of a light brown, and put it round the dish with oysters fried in batter, and scraped horse-radish.

N .B. Stick your fried sippets in the fish.

You may fry the carp first, if you please, but the above is the most modern way. If you are in a great hurry, while the sauce is making, you may boil the fish in spring water, half a pint of vinegar, a little horse-radish, and bay leaf; put the fish in a dish, and pour the sauce over.

#### TO FRY CARP.

First scale and gut them, wash them clean, lay them in a cloth to dry, flour and fry them of a light brown. Fry toast, three-corner-ways.

and the roes; when the fish is done, lay them on a coarse cloth to drain. Let the sauce be butter and anchovies, with the juice of lemon. Lay the carp in the dish, the roes on each side, and garnish with fried toast and lemon.

## TENCH.

Tench may be dressed the same way as carp.

## TO BOIL A COD'S HEAD.

Set a fish-kettle on the fire, with water enough to boil it, a good handful of salt, a pint of vinegar, a bundle of sweet herbs, and a piece of horse-radish: let it boil a quarter of an hour, then put in the head, and when you are sure it is enough, lift up the fish-plate with the fish on it, set it across the kettle to drain, lay it in a dish, with the liver on one side. Garnish with lemon and horse-radish scraped; melt butter, with a little of the fish-liquor, an anchovy, oysters, or shrimps, or what you fancy.

## TO STEW COD.

Cut cod in slices an inch thick, lay them in the bottom of a large stewpan; season with nutmeg, beaten pepper, and salt, a bundle of sweet herbs, an onion, half a pint of white wine, and a quarter of a pint of water; cover close, and let it simmer softly for five or six minutes, then squeeze in the juice of a lemon, put in a few oysters and the liquor strained, and a blade or two of mace: cover close, and let it stew softly, shaking the pan often. When it is enough, take out the sweet herbs and onion, dish it up; pour the sauce over, and garnish with lemon.

## TO BAKE COD'S HEAD.

Butter the pan you intend to bake it in, make the head very clean, lay it in the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and a little piece of horse-radish. Flour the head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings all over that. Send it to the oven; when it is enough, take it out of that dish, and lay it carefully in the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a saucepan, set it on fire to boil three or four minutes, then strain it, and put to it a gill of red wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters or muscles, liquor and all, but first strain it, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, stir it together till it is thick and boils; pour it in the dish, have ready toast cut three-corner-ways, and fried crisp. Stick pieces about the head and mouth, and lay the rest round the head. Garnish with lemon, notched horse-radish, and parsley crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot.

TO BROIL CRIMP COD, SALMON, WHITING,  
OR HADDOCK.

Flour it, and have a quick clear fire, set the gridiron high, broil it of a fine brown, lay it in



a dish, and for sauce have good melted butter. Take a lobster, bruise the spawn in the butter, cut the meat small, put all together in melted butter, make it hot, and pour it into your dish, or into basons. Garnish with horse-radish and lemon.

#### OYSTER SAUCE IS MADE THUS.

Take half a pint of oysters, and simmer them till they are plump, strain the liquor from them through a sieve, wash the oysters clean, and beard them; put them in a stewpan, and pour the liquor over, but mind you do not pour the sediment with the liquor; add a blade of mace, a quarter of a lemon, a spoonful of anchovy-liquor and a little bit of horse-radish, a little butter rolled in flour, half a pound of butter melted, boil it up gently for ten minutes; take out the horse-radish, the mace, and lemon, squeeze the juice of the lemon in the sauce, toss it up a little, then put it into your boats or basons.

#### TO DRESS LITTLE FISH.

As to all sorts of little fish, such as smelts, roach, &c. they should be fried dry, and of a fine brown, and nothing but plain butter. Garnish with lemon.

And to boil salmon the same, only garnish with lemon and horse-radish.

And with all boiled fish, you should put a good deal of salt and horse-radish in the water, except mackarel, with which put salt and mint, parsley and fennel, which chop to put in the butter; some love scalded gooseberries with

them. Be sure to boil your fish well; but take great care they do not break.

## TO BROIL MACKEREL.

Clean them, split them down the back, season with pepper and salt, mint, parsley, and fennel, chopped fine, and flour them: broil of a light brown, put them on a dish and strainer. Garnish with parsley; sauce, fennel and butter in a boat.

## TO BOIL A TURBOT.

Lay it in a good deal of salt and water an hour or two, and if it is not quite sweet, shift the water five or six times; first put a good deal of salt in the mouth and belly.

In the mean time set on a fish-kettle with spring water and salt, a little vinegar, and a piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it in the kettle, let it be well boiled, but take great care it is not too much done; when enough, take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain; in the mean time melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy-liquor; then give it a boil, and pour it in basons. This is the best sauce; but you may make what you please. Lay the fish in the dish. Garnish with scraped horse-radish and lemon.

## TO BROIL SALMON.

Cut fresh salmon in thick pieces, flour and broil them, lay them in a dish, and have plain melted butter in a cup.

## TO BROIL MACKEREL WHOLE.

Cut off the heads, gut and wash them clean, pull out the roe at the neck end, boil it, then bruise it with a spoon, beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, a little thyme, some parsley boiled and chopped fine, a little pepper and salt, a few crumbs of bread: mix all together, and fill the mackerel; flour it well, and broil it nicely. Let the sauce be plain butter, with a little catchup or walnut pickle.

## TO BROIL HERRINGS.

Scale and gut them, cut off their heads, wash them clean, dry them in a cloth, flour and broil them; take the heads and mash them, boil them in small-beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, strain it; thicken it with butter and flour, and a good deal of mustard. Lay the fish in a dish, and pour the sauce into a bason; or plain melted butter and mustard.

## TO FRY HERRINGS.

Clean them as above, fry them in butter; have ready a good many onions peeled and cut thin; fry of a light brown with the herrings: lay the herrings in a dish, and the onions round, butter and mustard in a cup. Do them with a quick fire.

## TO STEW EELS WITH BROTH.

Clean eels, put them in a saucepan with a blade or two of mace and a crust of bread. Put just water enough to cover them close, and

let them stew softly; when they are enough, dish them up with the broth, and have plain melted butter and parsley in a cup to eat with them. The broth will be very good, and it is fit for weakly and consumptive constitutions.

## TO DRESS A PIKE.

Gut it and make it very clean, then turn it round with the tail in the mouth, lay it in a little dish, cut toasts three-corner-ways, fill the middle with them, flour it, and stick pieces of butter all over; then throw a little more flour, and send it to the oven: or it will do better in a tin oven before the fire, as you can baste it as you will. When it is done lay it in a dish, and have ready melted butter, with anchovy dissolved in it, and a few oysters or shrimps; and if there is any liquor in the dish it was baked in, add to it the sauce, and put in just what you fancy. Pour the sauce in the dish. Garnish it with toast about the fish, and lemon about the dish. You should have a pudding in the belly made thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, if any, chopped fine, and if you have none, get either a piece of the liver of a cod, or the roe of any fish, mix them all together with a raw egg and a good piece of butter; roll it up and put it into the fish's belly before you bake it. A haddock done this way eats very well.

## TO BROIL HADDOCKS WHEN THEY ARE IN HIGH SEASON.

Scale, gut and wash them clean; do not rip

open their bellies, but take the guts out with the gills; dry them in a clean cloth very well: if there be any roe liver, take it out, but put it in again; flour them well, and have a clear good fire. Let the gridiron be hot and clean, lay them on, turn them two or three times for fear of sticking; then let one side be enough, and turn the other side. When that is done, lay them in a dish, and have plain butter in a cup, or anchovy and butter.

They eat finely salted a day or two before you dress them, and hung up to dry, or boiled with egg sauce.

#### TO BROIL COD-SOUNDS.

You may first lay them in hot water a few minutes; take them out, and rub them well with salt to take off the skin and black dirt, then they will look white; put them in water, and give them a boil. Take them out, and flour them well, pepper and salt them, and broil them. When they are enough, lay them in your dish, and pour melted butter and mustard into the dish. Broil them whole.

#### TO DRESS FLAT FISH.

In dressing all sorts of flat fish, take great care in the boiling of them; be sure to have them enough, but do not let them be broke; mind to put a good deal of salt in, and horse-radish in the water; let your fish be well drained, and mind to cut the fins off. When you fry them, let them be well drained in a cloth, and floured, and fry them of a light brown, either in oil or butter. If there be any water

in the dish with the boiled fish, take it out with a sponge. As to fried fish, a coarse cloth is the best thing to drain it on.

## TO DRESS SALT FISH.

Old ling, which is the best sort of salt fish, lay in water twelve hours, then lay it twelve hours on a board, and twelve hours more in water. When you boil it, put it in the water cold; if it is good, it will take fifteen minutes boiling softly. Boil parsnips tender, scrape them, and put them in a saucepan; put to them some milk, stir them till thick, then stir in a good piece of butter, and a little salt; when they are enough, lay them in a plate, the fish by itself dry, and butter and hard eggs chopped in a bason.

As to water-cod, that need only be boiled and well skimmed.

Scotch haddocks lay in water all night. You may boil or broil them. If you broil, you must split them in two.

You may garnish the dishes with hard eggs and parsnips.

## TO FRY LAMPREYS.

Bleed them and save the blood, then wash them in hot water to take off the slime, and cut them to pieces. Fry them in a little fresh butter not quite enough, pour out the fat, put in a little white wine, give the pan a shake round, season it with whole pepper, nutmeg, salt, sweet herbs, and a bay leaf; put in a few capers, a good piece of butter rolled in flour, and the blood: give the pan a shake round often, and

cover them close. When they are enough, take them out, strain the sauce, then give them a boil quick, squeeze in lemon, and pour over the fish. Garnish with lemon, and dress them any way you fancy.

#### TO FRY EELS.

Make them very clean, cut them in pieces, season with pepper and salt, flour them, and fry them in butter. Let the sauce be plain butter melted, with the juice of a lemon. Be sure they be well drained from the fat before you lay them in the dish.

#### TO BROIL EELS.

Take a large eel, skin and make it clean. Open the belly, cut it in four pieces; take the tail end, strip off the flesh, beat it in a mortar, season it with a little beaten mace, grated nutmeg, pepper and salt, parsley and thyme, lemon peel and an equal quantity of crumbs of bread; roll it in a piece of butter; then mix it again with the yolk of an egg, roll it up, and fill three pieces of belly with it. Cut the skin of the eel, wrap the pieces in, and sew up the skin. Broil them well, have butter and an anchovy for sauce, with the juice of lemon.

#### TO ROAST A PIECE OF FRESH STURGEON.

Get a piece of fresh sturgeon of about eight or ten pounds; let it lay in water and salt six or eight hours, with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; then with a little flour, grate a nutmeg all over it, a little mace and

pepper beat fine, and salt thrown over it, and a few sweet herbs dried and powdered fine, and crumbs of bread; then keep basting a little, and drudging with crumbs of bread, and with what falls from it, till it is enough. In the mean time prepare this sauce: take a pint of water, an anchovy, a little piece of lemon-peel, an onion, a bundle of sweet herbs, mace, cloves, whole pepper, black and white, piece of horse-radish; cover it close, let it boil a quarter of an hour, then strain it, put it in the saucepan again, pour in a pint of white wine, about a dozen oysters and the liquor, two spoonfuls of catchup, two of walnut pickle, the inside of a crab bruised fine, or lobster, shrimps, or prawns, a piece of butter rolled in flour, a spoonful of mushroom-pickle, or juice of lemon. Boil all together; when the fish is enough, lay it in a dish, and pour the sauce over. Garnish with fried toasts and lemons.

## TO BOIL STURGEON.

Clean sturgeon, and prepare as much liquor as will just boil it. To two quarts of water, a pint of vinegar, a stick of horse-radish, two or three bits of lemon peel, some whole pepper, and a bay leaf, add a small handful of salt. Boil the fish in this, and serve it with the following sauce: melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or craw-fish, a little catchup, and lemon-juice; give it a boil, drain the fish well, and lay it in a dish. Garnish with fried oysters, sliced lemon, and scraped horse-radish;



pour the sauce in boats or basons. So you may fry it, ragoo it, or bake it.

TO CRIMP COD THE DUTCH WAY.

Take a gallon of pump water, a pound of salt, and mix well together, take cod whilst alive, and cut it in slices of one inch and a half thick, throw it in the salt and water for half an hour; then take it out and dry it well with a clean cloth, flour it and broil it; or have a stewpan with some pump water and salt boiling, put in the fish, and boil it quick for five minutes; send oyster, anchovy, shrimp, or what sauce you please. Garnish with horse-radish and green parsley.

TO CRIMP SCATE.

Cut it in long slips cross-ways, about an inch broad, and put it in spring water and salt as above; then have spring water and salt boiling, put it in, and boil it fifteen minutes. Shrimp sauce, or what sauce you like.

TO BOIL SOLES.

Take three quarts of spring water, and a handful of salt; let it boil; then put in soles, boil them gently ten minutes; then dish them up in a clean napkin, with anchovy or shrimp sauce in boats.

TO ROAST LOBSTERS.

Boil lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup. This is as good a way to the full as roasting them, and not half the trouble.

## TO MAKE A FINE DISH OF LOBSTERS.

Take three lobsters, boil the largest as above, and froth it before the fire. Take the other two boiled, and butter them as in the foregoing receipt. Take the two body shells, heat them and fill them with the buttered meat. Lay the large one in the middle, the two shells on each side, and the two great claws of the middle lobster at each end; and the four pieces of chins of the two lobsters broiled, and laid on each end. This, if nicely done, makes a pretty dish.

## TO DRESS A CRAB.

Having taken out the meat, and cleansed it from the skin, put it in a stewpan, with half a pint of white wine, a little nutmeg, pepper, and salt, over a slow fire. Throw in a few crumbs of bread, beat up the yolk of an egg with a spoonful of vinegar, throw it in, then shake the saucepan round a minute, and serve it on a plate.

## TO STEW PRAWNS, SHRIMPS, OR CRAW-FISH.

Pick out the tail, lay them by, about two quarts; take the bodies, give them a bruise, and put them in a pint of white wine, with a blade of mace; let them stew a quarter of an hour, stir them together, and strain them; then wash out the saucepan, put to it the strained liquor and tails: grate a small nutmeg in, add a little salt, and a quarter of a pound of butter rolled in flour: shake it all together; cut a pretty thin toast round a quartern loaf, toast it brown on both sides, cut it in six pieces,

lay it close together in the bottom of a dish, and pour the fish and sauce over it. Send it to table hot. If it be craw-fish or prawns, garnish the dish with some of the biggest claws laid thick round. Water will do in the room of wine, only add a spoonful of vinegar.

#### TO MAKE SCOLLOPS OF OYSTERS.

Put oysters into scollop shells for that purpose, set them on a gridiron over a good clear fire, let them stew till you think they are enough, then have ready some crumbs of bread rubbed in a clean napkin, fill your shells, and set them before a good fire, and baste them well with butter. Let them be of a fine brown, keeping them turning, to be brown all over alike: but a tin oven does them best before the fire. They eat much the best done this way, though most people stew oysters first in a saucepan, with a blade of mace, thickened with a piece of butter, and fill the shells, and then cover them with crumbs, and brown them with a hot iron: but the bread has not the fine taste of the former.

#### TO STEW MUSCLES.

Wash them very clean from the sand in two or three waters, put them in a stewpan, cover them close, and let them stew till all the shells are opened; then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there is, you must throw away the muscle; some only pick out the crab, and eat the muscle. When you have picked them all clean, put them in a

saucepan: to a quart of muscles put half a pint of the liquor strained through a sieve, put in a blade or two of mace, a piece of butter as big as a large walnut rolled in flour; let them stew: toast bread brown, and lay them round the dish, cut three-corner-ways; pour in the muscles, and send them to table hot.

## TO STEW SCOLLOPS.

Boil them well in salt and water, take them out and stew them in a little of the liquor, a little white wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and dish them up.



## MADE DISHES.

## TO DRESS SCOTCH COLLOPS.

Take a piece of fillet of veal, cut it in thin pieces, as big as a crown-piece, but very thin; shake a little flour over it, then put a little butter in a frying-pan and melt it; put in the collops, and fry them quick till they are brown, then lay them in a dish: have ready a good rago made thus: take a little butter in a stew-pan, and melt it, then add a large spoonful of flour, stir it about till it is smooth, then put in a pint of good brown gravy; season it with pepper and salt, pour in a small glass of white

wine, some veal sweet-breads, force-meat balls, truffles and morels, ox palates, and mushrooms; stew them gently for half an hour, add the juice of half a lemon to it, put it over the collops, and garnish with rashers of bacon. Some like the Scotch collops made thus: put the collops into the rago, and stew them for five minutes.

#### WHITE SCOTCH COLLOPS.

+ Cut the veal the same as for Scotch collops; throw them in a stewpan; put boiling water over them, and stir them about, then strain them off; take a pint of good veal broth, and thicken it; add a bundle of sweet herbs, with some mace; put sweet-bread, force-meat balls, and fresh mushrooms; if no fresh to be had, use pickled ones washed in warm water; stew them fifteen minutes; add the yolk of an egg and a half, and a pint of cream: beat them well together with some nutmeg grated, and keep stirring till it boils up; add the juice of a quarter of a lemon, then put it in a dish. Garnish with lemon.

#### A FILLET OF VEAL WITH COLLOPS.

+ For an alteration, take a small fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with packthread across, and roast it; lay the collops in a dish, and lay your udder in the middle. Garnish your dishes with lemon.

#### FORCE-MEAT BALLS.

+ You are to observe, that force-meat balls are a great addition to all made dishes; made

thus: take half a pound of veal, and half a pound of suet, cut fine, and beat in a marble mortar or wooden bowl; have a few sweet herbs shred fine, dried mace beat fine, a small nutmeg grated, or half a large one, a little lemon peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and little long balls; roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water in a saucepan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for white sauce.

TRUFFLES AND MORELS GOOD IN SAUCES  
AND SOUPS.

Take half an ounce of truffles and morels, let them be well washed in warm water to get the sand and dirt out, then simmer them in two or three spoonfuls of water for a few minutes, and put them with the liquor in the sauce. They thicken both sauce and soup, and give it a fine flavour.

TO STEW OX PALATES.

Stew them tender; which must be done by putting them in cold water, and let them stew softly over a slow fire till they are tender, then take off the two skins, cut them in pieces, and put them either in a made-dish or soup; and cock's-combs and artichoke-bottoms, cut small, and put in the made-dish. Garnish the dishes with lemon, sweet-breads stewed, or white-dishes, and fried for brown ones, and cut in little pieces.

## TO RAGOO A LEG OF MUTTON.

Take all the skin and fat off, cut it very thin the right way of the grain, then butter the stewpan, and shake flour in it: slice half a lemon and half an onion, cut them small, with a little bundle of sweet herbs, and a blade of mace. Put all together with the meat in the pan, stir it a minute or two, and then put in six spoonfuls of gravy, have ready an anchovy minced small; mix it with butter and flour, stir it all together for six minutes, and then dish it up.

## A BROWN FRICASEE.

You must take rabbits or chickens and skin them, then cut them in small pieces, and rub them over with yolks of eggs. Have ready grated bread, a little beaten mace and grated nutmeg, mixed together, and then roll them in it: put a little butter in a stewpan, and when it is melted put in the meat. Fry it of a fine brown, and take care they do not stick to the bottom of the pan; pour the butter from them, and put in half a pint of brown gravy, a glass of white wine, a few mushrooms, or two spoonfuls of the pickle, a little salt, if wanted, and a piece of butter rolled in flour. When it is of a fine thickness, dish it up, and send it to table.

## A WHITE FRICASEE.

Take two chickens, and cut them in small pieces, put them in warm water to draw out the blood, then in some good veal broth, if no veal broth, a little boiling water, and stew them gently with a bundle of sweet herbs, and

a blade of mace, till they are tender; then take out the sweet herbs, add a little flour and butter boiled together to thicken it, then add half a pint of cream, and the yolk of an egg beat fine; some pickled mushrooms: the best way is to put fresh mushrooms in; if no fresh, then pickled: keep stirring it till it boils up, then add the juice of half a lemon, stir it well to keep it from curdling, then put it in a dish. Garnish with lemon. Rabbits, lamb, veal, or tripe may be dressed the same way.

#### TO FRY TRIPE.

Cut tripe in long pieces of about three inches wide, and all the breadth of the double; put it in small beer batter, or yolks of eggs: have a large pan of fat, and fry it brown, then take it out, and put it to drain: dish it up with plain butter.

#### TO STEW TRIPE.

Cut it as you do for frying, and set on some water in a saucepan, with two or three onions cut in slices, and some salt. When it boils put in the tripe. Ten minutes will do. Send it to table with the liquor in the dish, and the onions. Have butter and mustard in a cup, and dish it up. You may put in as many onions as you like, to mix with the sauce, or leave them quite out, just as you please.

#### A FRICASEE OF PIGEONS

Take eight pigeons, new killed, cut them in small pieces, and put them in a stewpan with a pint of claret and a pint of water. Season with



salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a piece of butter rolled in a very little flour; cover it close, and let them stew till there is just enough for sauce; and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs; keep them stirring for fear of turning to curds, and when the sauce is fine and thick, shake all together, and then put the meat in the dish, pour the sauce over it, and have ready slices of bacon toasted, and fried oysters; throw the oysters all over, and lay the bacon round. Garnish with lemon.

A FRICASEE OF LAMB-STONES AND  
SWEETBREADS.

Have ready lamb-stones blanched, parboiled, and sliced, and flour two or three sweetbreads; if very thick cut them in two; the yolks of six hard eggs whole; a few pastachio nut kernels, and a few large oysters: fry these all of a fine brown, then pour out all the butter, add a pint of drawn gravy, the lamb-stones, some asparagus-tops an inch long, grated nutmeg, a pepper and salt, two shalots shred small, and a glass of white wine. Stew all together for ten minutes, then add the yolks of three eggs beat fine, with a little white wine, and a little beaten mace; stir all together till it is of a fine thickness, and then dish it up. Garnish with lemon.

TO HASH A CALF'S HEAD.

Boil the head almost enough, then take the best half, and with a sharp knife take it nicely

from the bone, with the two eyes. Lay in a little deep dish before a good fire, and take care no ashes fall into it, and then hack it with a knife cross and cross: grate nutmeg all over, the yolks of two eggs, a little pepper and salt, a few sweet herbs, crumbs of bread, and lemon-peel chopped very fine, baste it with a little butter, then baste it again; keep the dish turning, that it may be all brown alike: cut the other half and tongue in little thin bits, and set on a pint of drawn gravy in a saucepan, a little bundle of sweet herbs, an onion, pepper and salt, a glass of white wine, and two shallots; boil all these together a few minutes, strain it through a sieve, and put it in a clean stewpan with the hash. Flour the meat before you put it in, and add a few mushrooms, a spoonful of the pickle, two spoonfuls of catchup, and a few truffles and morels; stir all together for a few minutes, then beat up half the brains, and stir in the stewpan, and a little bit of butter rolled in flour. Take the other half of the brains, and beat them up with a little lemon peel cut fine, a little nutmeg grated, beaten mace, thyme shred small, parsley, the yolk of an egg, and have some good dripping boiling in a stewpan: then fry the brains in little cakes, about as big as a crown-piece. Fry twenty oysters, dipped in the yolk of an egg, toast some slices of bacon, fry a few force-meats balls, and have ready a hot dish; if pewter, over a few coals; if china, over a pan of hot water. Pour in your hash, then lay in your toasted bread, throw the force-meats

balls over the hash, and garnish the dish with fried oysters, the fried brains, and lemon; throw the rest over the hash, lay the bacon round the dish, and send it to table.

TO BAKE A CALF'S OR SHEEP'S HEAD.

Take the head, pick it, and wash it clean; take an earthen dish large enough to lay the head in, rub a little piece of butt over the dish, then lay some long iron skewers across the top of the dish, and put the head on; skewer up the meat in the middle that it do not lie on the dish, then grate nutmeg all over it, a few sweet herbs shred small, crumbs of bread, a little lemon peel cut fine, and then flour it all over: stick pieces of butter in the eyes, and all over the head, and flour it again. Let it be well baked, and of a fine brown; you may throw pepper and salt over it, and put in the dish a piece of beef cut small, a bundle of sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with sage. When the head is enough, lay it in a dish, and set it to the fire to keep warm, then stir all together in the dish, and boil it in a saucepan; strain it off, put it in the saucepan again, add a piece of butter rolled in flour, the sage in the brains chopped fine, a spoonful of catchup, and two spoonfuls of red wine; boil them together, take the brains, beat them well, and mix them with the sauce; pour it in the dish, and send it to table. You must bake the tongue with the head, and do not cut it out. It will lie the handsomer in the dish.

## TO DRESS A LAMB'S HEAD.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross and cross, grate some nutmeg over it, and lay it in a dish before good fire; then grate some crumbs of bread, sweet herbs rubbed, a little lemon peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw flour over it, and just as it is done do the same, baste it and drudge it. Take half the liver, the lights, the heart, and tongue, chop them very small, with six or eight spoonfuls of gravy or water; first shake some flour over the meat, and stir it together, then put in the gravy or water, a piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish: simmer all together a few minutes, and add half a spoonful of vinegar, pour it in a dish, lay the head in the middle of the mince meat, have ready the other half of the liver cut thin, with slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

## TO RAGOO A NECK OF VEAL.

Cut a neck of veal in steaks, flatten them with a rolling-pin, season with salt, pepper, cloves, and mace, lard them with bacon, lemon peel, and thyme, dip them in the yolks of eggs; make a sheet of strong cap-paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper, and also

the gridiron, set it over a charcoal fire; put in the meat; let it do leisurely, keep it basting and turning to keep in the gravy; and when it is enough, have ready half a pint of strong gravy, season it high, put in mushrooms and pickles, force-meat balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of the dish, serve it up. If for a brown ragoo, put in red wine; if white, white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

#### TO BOIL A LEG OF LAMB.

Let the leg be boiled very white. An hour will do it. Cut a loin in steaks, dip them in a few crumbs of bread and egg, fry them nice and brown; boil a good deal of spinach, and lay in the dish; put the leg in the middle, lay the loin round it; cut an orange in four, and garnish the dish, and have butter in a cup. Some love the spinach boiled, then drained, put in a saucepan with a piece of butter, and stewed.

#### TO STEW A TURKEY OR FOWL.

Let a pot be very clean, lay four skewers at the bottom, and a turkey or fowl on them, put in a quart of gravy; take a bunch of celery, cut it small and wash it clean, put it in the pot, with two or three blades of mace, let it stew softly till there is just enough for sauce, then add a piece of butter rolled in flour, two spoonfuls of red wine, two of catchup, and just as much pepper and salt as will season it; lay the fowl or turkey in the dish, pour the sauce over it, and send it to table.

If the fowl or turkey is done enough before the sauce, take it up, till the sauce is boiled enough, then put it in, let it boil a minute or two, and dish it up.

TO STEW A KNUCKLE OF VEAL.

Be sure let the pot or saucepan be clean, lay at the bottom four wooden skewers, wash and clean the knuckle very well, lay it in the pot with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water. Cover close, make it boil, then only let it simmer for two hours, and when it is enough take it up, lay it in a dish, and strain the broth over it.

TO FORCE A SIRLOIN OF BEEF.

When it is quite roasted, take it up, and lay it in the dish with the inside uppermost, with a sharp knife lift up the skin, hack and cut the inside very fine, shake pepper and salt over it, with two shalots, cover it with the skin, and send it to table. You may add red wine or vinegar, as you like.

BEEF A-LA-MODE.

Take a small buttock of beef, or leg of mutton-piece, or a piece of buttock of beef; also a dozen of cloves, eight blades of mace, and some allspice beat fine; chop a large handful of parsley, and all sorts of herbs fine; cut bacon as for beef a-la-daub, and put them in the spice and herbs, with some pepper and salt, and thrust a large pin through the beef; put it in a pot, and cover it with water; chop four large onions,

and four blades of garlic very fine, six bay leaves, and a handful of champignons; put all in the pot with a pint of porter or ale, and half a pint of red wine; cover the pot close, and stew it for six hours, according to the size of the piece; if a large piece, eight hours; then take it out, put it in a dish, cover it close, and keep it hot; take the gravy, and skim all the fat off, strain it through a sieve, pick out the champignons, and put them in the gravy; season with cayenne pepper and salt, and boil it fifteen minutes; then put the beef in a soup dish, and the gravy over it, or cut it in thin slices, and pour the liquor over it; or put it in a deep dish, with all the gravy in another: when cold, cut it in slices, and put some of the gravy round it, which will be of a strong jelly.

#### BEEF COLLOPS.

Take rump steaks, or any tender piece cut like Scotch collops, only larger, hack them a little with a knife, and flour them; put butter in a stewpan, and melt it, then put in the collops, and fry them quick for two minutes: put in a pint of gravy, a little butter rolled in flour, season with pepper and salt: cut four pickled cucumbers in thin slices, half a walnut, and a few capers, a little onion shred fine; stew them five minutes, then put them in a hot dish, and send them to table. You may put half a glass of white wine into it.

#### TO STEW BEEF STEAKS.

Take rump steaks, pepper and salt them, lay them in a stewpan, pour in half a pint of

water, a blade or two of mace, two or three cloves, a bundle of sweet herbs, an anchovy, a piece of butter rolled in flour, a glass of white wine, and an onion; cover close, and let them stew softly till they are tender; then take out the steaks, flour them, fry them in fresh butter, and pour away all the fat, strain the sauce they were stewed in, and pour in the pan; toss it all up together till the sauce is hot and thick. If you add a quarter of a pint of oysters, it will make it the better. Lay the steaks in the dish, and pour the sauce over them. Garnish with any pickle you like.

#### TO FRY BEEF STEAKS.

Pepper and salt rump steaks, fry them in a little butter very quick and brown; take them out, and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy; if no gravy, half a pint of hot water, and put in the pan, a little butter rolled in flour, pepper and salt, and two or three shalots chopped fine; boil them in the pan for two minutes, then put it over the steaks, and send them to table.

#### TO STEW A RUMP OF BEEF.

Having boiled it till it is little more than half enough, take it up, and peel off the skin: take salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory sweet-marjoram, all chopped fine and mixed, and stuff them in great holes in the fat and lean, the rest spread over it, with the yolks of two eggs; save the gravy that runs



out, put to it a pint of claret, and put the meat in a deep pan, pour the liquor in, cover close, and bake it two hours, put it in the dish, pour the liquor over it, and send it to table.

TO FRICASEE NEAT'S TONGUES BROWN.

Take neat's tongues, boil them tender, peel and cut them in thin slices, and fry them in fresh butter; then pour out the butter, put in as much gravy as you want for sauce, a bundle of sweet herbs, an onion, pepper and salt, and a blade or two of mace, a glass of white wine, simmer all together half an hour; take out the tongue, and strain the gravy, put it with the tongue in the stewpan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, shake all together for four or five minutes, dish it up, and send it to table.

TO STEW NEAT'S TONGUES WHOLE.

Take two tongues, let them stew in water just to cover them for two hours, then peel them, put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, mace, cloves, and whole pepper, tied in a muslin rag, a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour; let all stew together softly over a slow fire for two hours, then take out the spice and sweet herbs, and send it to table. You may leave out the turnips and carrots, or boil them by themselves, and lay them in a dish, just as you like.

TO ROAST A LEG OF MUTTON WITH  
OYSTERS AND COCKLES.

Take a leg about two or three days killed, stuff it over with oysters, and roast it. Garnish with horse-radish.

## A MUTTON HASH.

Cut mutton in little bits as thin as you can, strew a little flour over it, have ready some gravy (enough for sauce) wherein sweet herbs, onions, pepper and salt, have been boiled; strain it, put in the meat, with a little piece of butter rolled in flour, and a little salt, a shalot cut fine, a few capers and gherkins chopped fine; toss all together for a minute or two; have ready bread toasted, and cut in thin sippets, lay them round the dish, and pour in the hash. Garnish the dish with pickles and horse-radish.

Note Some love a glass of red wine, or walnut pickle. You may put just what you will in the hash. If the sippets are toasted it is better.

## PIG'S PETTYTOES.

Put pettytoes in a saucepan with half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and shake flour on them; let the feet do till they are tender, then take them out, and strain the liquor, put all together with a little salt and a piece of butter as big as a walnut, shake the saucepan often, let it simmer five or six minutes, then

cut toasted sippets, and lay round the dish, lay the mince-meat and sauce in the middle, the pettytoes split round it. You may add the juice of half a lemon, or a little vinegar.

TO DRESS A LEG OF MUTTON TO EAT  
LIKE VENISON.

Take a hind-quarter of mutton, and cut the leg in the shape of a haunch of venison; save the blood of the sheep, and steep it five or six hours, then take it out, and roll it in three or four sheets of white paper well buttered on the inside, tie it with packthread, and roast it, basting it with beef dripping or butter. It will take two hours at a good fire, for it must be fat and thick. Five or six minutes before you take it up, take off the paper, baste it with butter, and shake a little flour over it, to make it have a fine froth, and then have a little good drawn gravy in a bason, and sweet sauce in another. Do not garnish with any thing.

BAKED MUTTON CHOPS.

Take a loin or neck of mutton, cut it in steaks, put pepper and salt over it, butter in a dish, and lay in the steaks; take a quart of milk, six eggs beat up fine, and four spoonfuls of flour; beat your flour and eggs in a little milk first, and then put the rest to it; put in a little beaten ginger, and a little salt. Pour this over the steaks, and send it to the oven; an hour and a half will bake it.

TO FRY A LOIN OF LAMB.

Cut it in chops, rub it over on both sides with the yolk of an egg, and sprinkle bread

crumbs, a little parsley, thyme, marjoram, and winter-savory, chopped fine, and a little lemon-peel chopped fine, fry in butter of a nice light brown, send it in a dish by itself. Garnish with a good deal of fried parsley.

## A RAGOO OF LAMB.

Take a fore-quarter of lamb, cut the knuckle-bone off, lard it with thin bits of bacon, flour it, fry it of a fine brown, and put it in an earthen pot or stewpan: put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little white pepper, cover close, and let it stew pretty fast for half an hour, pour the liquor all out, strain it; keep the lamb hot in the pot till the sauce is ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clean that you fried them in, skim all the fat off the gravy; then pour it in the oysters, put in an anchovy and two spoonfuls of either red or white wine; boil all together till there is just enough for sauce, add fresh mushrooms, and some pickled ones, with a spoonful of the pickle or the juice of half a lemon. Lay your lamb in the dish, and pour the sauce over it. Garnish with lemon.

## TO STEW A LAMB'S OR CALF'S HEAD.

Wash and pick it very clean, lay it in water for an hour, take out the brains, and with a sharp penknife carefully take out the bones and tongue, but be careful you do not break the meat; then take out the two eyes; and take two pounds of veal and two of beef suet, a little

thyme, a good piece of lemon peel minced, a nutmeg grated, and two anchovies; chop all well together; grate two stale rolls, and mix all together with the yolks of four eggs: save enough of this meat to make twenty balls; take half a pint of fresh mushrooms clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles; mix them together; but first stew the oysters, and put to it two quarts of gravy, with a blade or two of mace. It will be proper to tie the head with packthread, cover close, and let it stew two hours: in the mean time beat up the brains with lemon peel cut fine, a little parsley chopped, half a nutmeg grated, and the yolk of an egg; have dripping boiling, fry half the brains in little cakes, and fry the balls; keep them hot by the fire; take half an ounce of truffles and morels, then strain the gravy the head was stewed in, put truffles and morels to it with the liquor, and a few mushrooms, boil all together, put in the rest of the brains that are not fried, stew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon. You may fry twelve oysters.

## SWEETBREADS

Do not put any water or gravy in the stew-pan, but put the same veal and bacon over the sweetbreads, and season as under directed; cover close, put fire over as well as under, and when they are enough, take out the sweetbreads; put in a ladleful of gravy, boil and strain it, skim off the fat, let it boil till it jellies,

then put in the sweetbreads to glaze : lay essence of ham in the dish, and the sweetbreads on it ; or make a rich gravy with mushrooms, truffles and morels, a glass of white wine, and two spoonfuls of catchup. Garnish with cockscombs forced, and stewed in the gravy.

Note. You may add to the first, truffles, morels, mushrooms, cockscombs, palates, artichoke bottoms, two spoonfuls of white wine, two of catchup, or just as you please.

N. B. There are many ways of dressing sweetbreads : you may lard them with thin slips of bacon, and roast them, with what sauce you please ; or you may marinate them, cut them in thin slices, flour and fry them. Serve them with fried parsley, and either butter or gravy. Garnish with lemon.

TO BOIL A HAUNCH OR NECK OF  
VENISON:

Lay it in salt for a week, then boil it in a cloth well floured ; for every pound of venison allow a quarter of an hour for boiling. For sauce, boil cauliflowers, pulled into little sprigs, in milk and water, some fine white cabbages, turnips cut in dice, with beet-root cut in long narrow pieces, about an inch and a half long, and half an inch thick : lay a sprig of cauliflower, add some of the turnips mashed with some cream and also a little butter ; let cabbage be boiled, and then beat in a saucepan with a piece of butter and salt, lay that next the cauliflower, then the turnips, then cabbage, and so on, till the dish is full ; place the beet-root here and there, just as you fancy ; it looks very pretty,

and is a fine dish. Have a little melted in a cup, if wanted.

Note. A leg of mutton cut venison-fashion, and dressed the same way, is a pretty dish; or a fine neck, with the scrag cut off. This eats well boiled or hashed, with gravy and sweet sauce, the next day.

#### TO ROAST TRIPE.

Cut tripe in two square pieces, somewhat long: have a force-meat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, lemon peel, and the yolks of eggs, mixed together; spread it on the fat side of the tripe, and lay the other fat side next it; roll it as light as you can, and tie it with packthread; spit it, roast it, and baste it with butter; when done, lay it on a dish; and for sauce melt butter, and add what drops from the tripe. Boil it together, and garnish with raspings.



#### TO DRESS POULTRY.

##### TO ROAST A TURKEY.

The best way to roast a turkey, is to loosen the skin on the breast, and fill it with force-meat, made thus: take a quarter of a pound of beef suet, as many crumbs of bread, a little lemon

peel, an anchovy, some nutmeg, pepper, parsley, and thyme. Chop and beat them all well together, mix them with the yolk of an egg, and stuff up the breast; when you have no suet, butter will do: or make force-meat thus: spread bread and butter thin, and grate nutmeg over it; when you have enough, roll it up, and stuff the breast of the turkey; then roast it of a fine brown, but be sure to pin white paper on the breast till it is near done enough. You must have good gravy in the dish, and bread sauce made thus: take a good piece of crumb, put in a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper. Boil it up five or six times, then with a spoon take out the spice you had before put in, and pour off the water; (you may boil an onion in it, if you please;) then beat up the bread with a good piece of butter and a little salt. Or onion sauce made thus: take onions, peel them, and cut them in thin slices, and boil them half an hour in milk and water; then drain the water from them and beat them up with a good piece of butter; shake a little flour in, and stir it all together with a little cream, if you have it, (or milk will do;) put the sauce into boats, and garnish with lemon.

Another way to make sauce: take half a pint of oysters, strain the liquor, and put the oysters with the liquor in a saucepan with a blade or two of mace, let them just plump, pour in a glass of white wine, let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up by itself, with good gravy in the



dish, for every body does not love oyster-sauce. This makes a pretty side dish for supper, or a corner dish of a table for dinner. If you chafe it in a dish, add half a pint of gravy to it, and boil it up together.

*To make Mushroom Sauce for White Fowls of all Sorts.*

Take a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stewpan, with a little butter, a blade of mace, and a little salt; stew it gently for an hour, then add a pint of cream, and the yolks of two eggs beat very well, and keep stirring it till it boils up; then squeeze half a lemon, put it over the fowls, or turkeys, or in basons, or in a dish, with a piece of French bread first buttered, then toasted brown, and just dip it in boiling water; put it in the dish, and the mushrooms over.

*Mushroom Sauce for White Fowls boiled.*

Take half a pint of cream, and a quarter of a pound of butter, stir them together one way till it is thick; then add a spoonful of mushroom pickle, pickled mushrooms, or fresh, if you have them. Garnish only with lemon.

*To make Celery Sauce, either for roasted or boiled Fowls, Turkeys, Partridges, or any other Game.*

Take a large bunch of celery, wash and clean it clean, cut it in little thin bits, and boil it softly in a little water till it is tender; then add a little beaten mace, nutmeg, pepper, and

salt, thickened with a piece of butter rolled in flour; then boil it up, and pour it in a dish.

You may make it with cream thus: boil celeri as above, and add mace, nutmeg, a piece of butter as big as a walnut rolled in flour, and half a pint of cream; boil all together

*To make Egg Sauce proper for roasted Chickens.*

Melt butter thick and fine, chop two or three hard boiled eggs fine, put them in a bason, pour the butter over them, and have good gravy in the dish.

#### TO STEW A TURKEY BROWN.

Take a turkey after it is nicely picked and drawn, fill the skin of the breast with force-meat, and put an anchovy, a shalot, and thyme in the belly; lard the breast with bacon; then put a piece of butter in the stewpan, flour the turkey, and fry it just of a fine brown; then take it out, and put it in a deep stewpan, or a little pot that will just hold it, and put in as much gravy as will barely cover it, a glass of white wine, some whole pepper, mace, two or three cloves, and a little bundle of sweet herbs cover close, and stew it for an hour, then take up the turkey, and keep it hot, covered by the fire; and boil the sauce to about a pint, strain it off, add the yolks of two eggs, and a piece of butter rolled in flour; stir it till it is thick, and then lay the turkey in the dish, and pour the sauce over it. You may have ready some little French loaves, about the bigness of an egg, cut off the tops, and take out the crumbs,

then fry them of a fine brown, fill them with stewed oysters, lay them round the dish, and garnish with lemon.

TO FORCE A FOWL.

Take a good fowl, pick and draw it, slit the skin down the back, and take the flesh from the bones, mince it very small, and mix it with one pound of beef suet shred fine, a pint of large oysters chopped, two anchovies, a shalot, a little grated bread, and sweet herbs; shred all this well, mix them together, and make it up with the yolks of eggs; turn all these ingredients on the bones again, draw the skin over, and sew up the back, and either boil the fowl in a bladder an hour and a quarter, or roast it; then stew more oysters in gravy, bruise in a little of the force-meat, mix it up with a little fresh butter, and a very little flour; then give it a boil, lay the fowl in a dish, and pour the sauce over it. Garnish with lemon.

TO BROIL CHICKENS.

Slit them down the back and season with pepper and salt, lay them on a very clear fire, and at a distance. Let the inside lie next the fire till it is above half done; then turn it, and take great care the fleshy side does not burn, and let them be of a fine brown. Let the sauce be good gravy, with mushrooms, and garnish with lemon and the livers broiled, the gizzards cut, slashed, and broiled with pepper and salt.

Or this sauce: take a handful of sorrel, dipped in boiling water, drain it, and have

ready half a pint of good gravy, a shalot shred small, and parsley boiled green: thicken it with a piece of butter rolled in flour, and add a glass of red wine, lay the sorrel in heaps round the fowls, and pour the sauce over them. Garnish with lemon.

Note. You may make just what sauce you fancy.

*Chickens with Tongues. A good Dish for a great deal of Company.*

Take six small chickens, boiled very white, six hog's tongues, boiled and peeled, a cauliflower boiled in milk and water whole, and a good deal of spinach boiled green; then lay the cauliflower in the middle, the chickens close all around, and the tongues round them with the roots outward, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted and lay a piece on each of the tongues.

TO BOIL A DUCK OR A RABBIT WITH  
ONIONS.

Boil a duck or rabbit in a good deal of water; be sure to skim the water, for there will always rise a scum, which, if it boils down, will discolour fowls, &c. They will take about half an hour boiling. For sauce, onions must be peeled, and thrown in water as you peel them, then cut them in thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them in a clean sieve to drain, put them in a saucepan, and chop them small, shake in a little flour, put in

two or three spoonfuls of cream, a good piece of butter, stew all together over the fire till they are thick and fine, lay the duck or rabbit in the dish, and pour the sauce all over. If a rabbit cut off the head; cut it in two, and lay it on each side the dish.

Or you may make this sauce for change: take a large onion, cut it small, half a handful of parsley clean washed and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravy, a piece of butter rolled in a little flour, add a little juice of lemon, a little pepper and salt; stew all together for half an hour, then add two spoonfuls of red wine. This sauce is most proper for a duck; lay the duck in the dish, and pour the sauce over it.

#### A DUCK WITH GREEN PEAS.

Put a deep stewpan over the fire, with a piece of fresh butter; singe the duck, and flour it, turn it in the pan two or three minutes, pour out all the fat, but let the duck remain in the pan: put to it a pint of good gravy, a pint of peas, two lettuces cut small, a bundle of sweet herbs, a little pepper and salt, cover close, and let them stew for half an hour; now and then give the pan a shake; when they are just done, grate in a little nutmeg, and put in a little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream; shake it all together for three or four minutes, take out the sweet herbs, lay the duck in a dish, and pour the sauce over it.

You may garnish with boiled mint chopped, or let it alone.

## DIRECTIONS FOR ROASTING A GOOSE.

Take sage, wash and pick it clean, and an onion, chop them fine, with pepper and salt, and put them in the belly; let the goose be clean picked, and wiped dry with a cloth, inside and out; put it down to the fire, and roast it brown: one hour will roast a large goose, three quarters of an hour a small one. Serve it in a dish with brown gravy, apple sauce in a boat, and some gravy in another.

## TO STEW GIBLETS.

Let them be nicely scalded and picked, cut the pinions in two; cut the head, neck and legs in two, and the gizzards in four; wash them very clean; put them in a stewpan or soup-pot, with three pounds of scrag of veal; just cover them with water; let them boil up, take all the scum clean off; then put three onions, two turnips, one carrot, a little thyme and parsley, stew them till they are tender, strain them through a sieve, wash the giblets clean with warm water out of the herbs, &c.; then take a piece of butter as big as a large walnut, put it in a stewpan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in the broth and giblets, stew them for a quarter of an hour, season with salt or you may add a gill of Lisbon; and just before you serve them up, chop a handful of green parsley, and put in; give

them a boil up, and serve them in a tureen or soup dish.

N. B. Three pair will make a handsome tureen full.

#### TO BOIL PIGEONS.

Boil them by themselves for fifteen minutes; boil a handsome square piece of bacon, and lay it in the middle: stew spinach to lay round, and lay the pigeons on the spinach. Garnish with parsley laid in a plate before the fire to crisp. Or lay one pigeon in the middle, and the rest round, and the spinach between each pigeon, and a slice of bacon on each pigeon. Garnish with slices of bacon, and melted butter in a cup.

#### TO JUG PIGEONS.

Pull, crop and draw pigeons, but do not wash them; save the livers, and put them in scalding water, set them on the fire for a minute or two; then take them out, and mince them small, bruise them with the back of a spoon; mix them with a little pepper, salt, grated nutmeg, and lemon peel shred very fine, chopped parsley, and two yolks of hard eggs; bruise them as you do the liver, and put as much suet as liver, shaved fine, and as much grated bread; work them together with raw eggs, and roll it in fresh butter; put a piece in the crops and bellies, and sew up the necks and vents; then dip the pigeons in water, and season with pepper and salt as for a pie, put them in the jug, with a piece celery, stop them close, and set them in a kettle of cold water;

first cover them close, and lay a tile on the top jug, and let it boil three hours; then take them out of the jug, and lay them in a dish, take out the celery, put in a piece of butter rolled in flour, shake it till it is thick, and pour on the pigeons. Garnish with lemon.

## TO STEW PIGEONS.

Season pigeons with pepper and salt, a few cloves and mace, and sweet herbs; wrap this seasoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roast them; put them in a stewpan, with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bundle of sweet herbs and a small onion; stew them gently till they are enough; then take the pigeons out, and strain the liquor through a sieve; skim it, and thicken it in the pan, put in the pigeons, with pickled mushrooms and oysters; stew it five minutes, and put the dish, and the sauce over.

## TO ROAST PARTRIDGES.

Let them be nicely roasted, but not too much; baste them gently with a little butter, and drudge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in a dish, with bread sauce in a boat, made thus: take a handful or two of crumbs of bread, put in a pint of milk, or more, a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all up; then take the onion out, and beat it well with a spoon; take poverroy-sauce in a boat, made thus: chop



four shalots fine, a gill of good gravy, a spoonful of vinegar, a little pepper and salt; boil them up one minute, then put it in a boat.

TO ROAST PHEASANTS.

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 Pick and draw pheasants, singe them; lard one with bacon, but not the other; spit them, roast them fine, and paper them all over the breast; when they are just done, flour and baste them with a little nice butter, and let them have a fine white froth: then take them up, and pour good gravy in the dish, and bread sauce in plates

TO BOIL A PHEASANT.

Take a fine pheasant, boil it in a good deal of water, keep the water boiling: half an hour will do a small one, and three quarters of an hour a large one. Let the sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheasant, and pour the sauce over. Garnish with lemon. Observe to stew celery so, that the liquor will not be all wasted away before you put the cream in; if it wants salt, put in some to your palate.

TO ROAST SNIPES OR WOODCOCKS.

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 Spit them on a small bird-spit, flour and baste them with a piece of butter, have ready a slice of bread toasted brown, lay it in a dish, and set it under the snipes for the trail to drop on; when they are enough, take them up, and lay them on a toast; have ready for two snipes a quarter of a pint of good gravy and butter;

pour it in a dish, and set it over a chafing-dish two or three minutes. Garnish with lemon, and send to table.

TO DRESS PLOVERS.

To two plovers take two artichoke-bottoms boiled, chesnuts roasted and blanched, some skirrets boiled, cut all very small, mix it with some marrow or beef suet, the yolks of two hard eggs, chop all together; season with pepper, salt, nutmeg, and a little sweet herbs; fill the bodies of the plovers, lay them in a saucepan, put to them a pint of gravy, a glass of white wine, a blade or two of mace, some roasted chesnuts blanched, and artichoke-bottoms cut in quarters, two or three yolks of eggs, and a little juice of lemon; cover close, and let them stew an hour softly. If you find the sauce is not thick enough, take a piece of butter rolled in flour, and put into the sauce; shake it round, and when it is thick, take up your plovers, and pour the sauce over them. Garnish with roasted chesnuts.

Ducks are very good done this way

Or you may roast plovers as you do any other fowl, and have gravy sauce in the dish.

Or boil them in good celery sauce, either white or brown, as you like.

The same way you may dress widgeons.

N. B. The best way to dress plovers, is to roast them as woodcocks, with a toast under them and gravy and butter.

TO DRESS A JUGGED HARE.

Cut it in little pieces, lard them here and there with little slips of bacon, season with a

little pepper and salt, put them in an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs; cover the jug close that nothing can get in, then set it in a pot of boiling water, and three hours will do it; then turn it out in the dish, and take out the onion and sweet herbs, and send it to table hot. If you do not like it larded, leave it out.

#### TO BOIL RABBITS.

Truss them for boiling, boil them quick and white; put them in a dish, with onion sauce over, made thus: take as many onions as you think will cover them; peel them, and boil them tender, strain them off, squeeze them very dry, and chop them fine; put them in a stew-pan, with a piece of butter, half a pint of cream, a little salt, and shake in a little flour; stir them well over a gentle fire, till the butter is melted; then put them over the rabbits: or a sauce made thus: blanch the livers, and chop them very fine, with some parsley blanched and chopped; mix them with melted butter, and put it over; or with gravy and butter.

#### COD SOUNDS BROILED WITH GRAVY.

Scald them in hot water, and rub them with salt well; blanch them; that is, take off the black and dirty skin, set them on in cold water, and let them simmer till they begin to be tender; take them out and flour them, and broil them on the gridiron. In the mean time take good gravy, mustard, a bit of butter rolled in flour, boil it, season it with pepper and

salt. Lay the sounds in a dish, and pour the the sauce over them.

## FRIED SAUSAGES.

Take half a pound of sausages, and six apples, slice four as thick as a crown, cut the other two in quarters, fry them with the sausages of a fine light brown, lay the sausages in the middle of the dish, and the apples round. Garnish with the quartered apples.

Stewed cabbage and sausages fried is a good dish; then heat cold peas-pudding in the pan, lay it in a dish, and the sausages round, heap the pudding in the middle, and lay the sausages round thick up, edge-ways, and one in the middle at length.

## COLLOPS AND EGGS.

Cut either bacon, pickled beef, or hung mutton, in thin slices, broil them nicely, lay them in a dish before the fire, have ready a stewpan of water boiling, break as many eggs as you have collops, one by one in a cup, and pour them in the stewpan. When the whites of the egg begin to harden, and all look of a clear white, take them up one by one in an egg-slice, and lay them on the collops.

## TO DRESS COLD FOWL OR PIGEON.

Cut them in four quarters, beat up an egg or two, according to what you dress, grate in nutmeg, a little salt, parsley chopped, a few crumbs of bread; beat them well together, dip them in this batter, and have ready dripping, hot them in a stewpan, in which fry

them of a fine light brown; have ready a little good gravy, thickened with a little flour, mixed with a spoonful of catchup: lay the fry in the dish, and pour the sauce over. Garnish with lemon, and a few mushrooms, if you have any. A cold rabbit eats well done thus.

#### TO MINCE VEAL.

Cut veal as fine as possible, but do not chop it; grate nutmeg over it, shred a little lemon peel very fine, throw a very little salt on it, drudge a little flour over it. To a large plate of veal take four or five spoonfuls of water, let it boil, then put in the veal, with a bit of butter as big as an egg, stir it well together; when it is quite hot, it is enough. Have ready a thin piece of bread, toasted brown, cut it in three corner sippets, lay it round the plate, and pour in the veal. Before you pour it in, squeeze in half a lemon, or half a spoonful of vinegar. Garnish with lemon. You may put gravy instead of water, if you love it strong; but it is better without.

#### TO FRY COLD VEAL.

Cut it in pieces about as thick as half-a-crown, and as long as you please, dip them in the yolk of eggs, and then in crumbs of bread, with sweet herbs and shred lemon peel in it; grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in: in the mean time, make gravy of the bone of the veal. When the meat is fried, take it out with a fork, and lay it in a dish before the fire; then shake flour in the pan,

and stir it round ; then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

## TO TOSS UP COLD VEAL WHITE.

Cut the veal in little thin bits, put milk enough to it for sauce, grate in a little nutmeg; a little salt, a little piece of butter rolled in flour : to half a pint of milk, the yolks of two eggs well beat, a spoonful of mushroom pickle ; stir all together till it is thick, then pour it in a dish, and garnish with lemon.

Cold fowls skimmed, and done this way, eat well ; or the best end of a cold breast of veal, first fry it, drain it from the fat, then pour this sauce to it.

## TO HASH COLD MUTTON.

Cut mutton with a very sharp knife in little bits, as thin as possible ; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a little salt, a piece of crust toasted crisp ; let it boil till there is enough for sauce, strain it, and put it in a saucepan with a piece of butter rolled in flour ; put in the meat ; when it is very hot it is enough. Have ready thin bread, toasted brown, cut three-corner-ways, lay them round the dish, and pour in the hash. As to walnut pickle, and all sorts of pickles, you must put in according to your fancy. Garnish with pickles. Some love a small onion peeled, and cut very small, and done in the hash.

## TO HASH MUTTON LIKE VENISON.

Cut it thin as above ; boil the bones as above ; strain the liquor, where there is just enough

for the hash; to a quarter of a pint of gravy put a large spoonful of red wine, an onion peeled and chopped fine, a little lemon peel shred fine, a piece of butter as big as a small walnut, rolled in flour; put it in a saucepan with the meat, shake it together, and when it is thoroughly hot, pour it in a dish. Hash beef the same way.

TO MAKE COLLOPS OF COLD BEEF.

If you have any cold inside of a surloin of beef, take off all the fat, cut it in little thin bits, cut an onion small, boil as much water or gravy as you think will do for sauce; season it with a little pepper and salt, and sweet herbs. Let the water boil, then put in the meat, with a piece of butter rolled in flour, shake it round, and stir it. When the sauce is thick, and the meat done, take out the sweet herbs, and pour it in a dish. They do better than fresh meat.

*Rules to be observed in all Made Dishes.*

First, let the stewpans, or saucepans, and covers, be very clean, free from sand, and well tinned; and that all the white sauces have a little tartness, and be very smooth, and of a fine thickness; and all the time any white sauce is over the fire keep stirring it one way.

And as to brown sauce, take care no fat swims at the top, but that it be all smooth alike, and about as thick as good cream, and not to taste of one thing more than another. As to pepper and salt, season to your palate, but do not too much, for that will take away the fine flavour of ever thing. As to most made dishes,

put in what you think proper to enlarge it, or or make it good : as mushrooms pickled, dried, fresh, or powdered ; truffles, morels, cockscombs stewed, ox-palates cut in small bits ; artichoke bottoms, either pickled, fresh, boiled, or dried, softened in warm water, each cut in four pieces ; asparagus tops, the yolks of hard eggs, force-meat balls, &c. The best things to give a sauce tartness are mushroom pickle, white walnut pickle, elder vinegar, or lemon juice.



## OF SOUPS AND BROTHS.

### STRONG BROTH FOR SOUP AND GRAVY.

Take a shin of beef, a knuckle of veal, and a scrag of mutton, put them in five gallons of water ; let it boil up, skim it clean, and season with six large onions, four leeks, four heads of celery, two carrots, two turnips, a bundle of sweet herbs, six cloves, a dozen corns of allspice, and salt ; skim it very clean, and let it stew gently for hours ; strain it off, and put it by for use.

When you want very strong gravy, take a slice of bacon, lay it in a stewpan ; a pound of beef, cut it thin, lay it on the bacon, slice in a piece of carrot, an onion sliced, a crust of bread, a few sweet herbs, a little mace, cloves,



nutmeg, whole pepper, and an anchovy ; cover and set it on a slow fire five or six minutes, and pour in a quart of the above gravy : cover close, and let it boil softly till half is wasted. This will be a rich, high brown sauce for fish, fowl, or ragoos.

#### GRAVY FOR WHITE SAUCE.

f Take a pound of any part of veal, cut it in small pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

#### GRAVY FOR TURKEY, FOWL, OR RAGOO.

f Take a pound of lean beef, cut and hack it well, then flour it, put a piece of butter as big as a hen's egg in a stewpan ; when it is melted, put in the beef, fry it on all sides a little brown, then pour in three pints of boiling water, a bundle of sweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a bit of carrot, a piece of crust of bread toasted brown ; cover close, and let it boil till there is about a pint or less ; season it with salt, and strain it off.

#### MUTTON OR VEAL GRAVY.

Cut and hack veal well, set it on the fire with water, sweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then strain it off. Your fine cooks, if they can, chop a partridge or two, and put in gravies.

## A STRONG FISH GRAVY.

Take two or three eels, or any fish you have, skin or scale them, gut and wash them from grit, cut them in little pieces, put them in a saucepan, cover them with water, a little crust of bread toasted brown, a blade or two of mace, and some whole pepper, a few sweet herbs, and a little bit of lemon peel. Let it boil till it is rich and good, then have ready a piece of butter, according to the gravy; if a pint, as big as a walnut. Melt it in the saucepan, shake in a little flour, and toss it about till it is brown, and strain in the gravy. Let it boil a few minutes, and it will be good.

## STRONG BROTH TO KEEP FOR USE.

Take part of a leg of beef, and the scrag end of a neck of mutton, break the bones in pieces, and put to it as much water as will cover it, and a little salt: skim it clean, and put in a whole onion stuck with cloves, a bunch of sweet herbs, pepper, and a nutmeg quartered. Boil these till the meat is in pieces and the strength boiled out; strain it, and keep it for use.

## GREEN PEAS SOUP.

Take a gallon of water, make it boil; put in six onions, four turnips, two carrots, two heads of celery cut in slices, some cloves, four blades of mace, four cabbage-lettuces cut small; stew them for an hour; strain it off, and put in two quarts of old green peas, and boil them in the liquor till tender; then beat

or bruise them, and mix them up with the broth, and rub them through a tammy or cloth, and put it in a clean pot, and boil it up fifteen minutes; season with pepper and salt to your liking; then put the soup in a tureen, with small dices of bread toasted very hard.

#### A PEAS SOUP FOR WINTER.

Take about four pounds of lean beef, cut it in small pieces, a pound of lean bacon, or pickled pork, set it on the fire with two gallons of water, let it boil, and skim it well; then put in six onions; two turnips, one carrot, and four heads of celery cut small, twelve corns of allspice, and put in a quart of split peas, boil it gently for three hours, strain them through a sieve, and rub the peas well through; then put the soup in a clean pot, and put in dried mint rubbed to powder; cut the white of four heads of celery, and two turnips in dices, and boil them in a quart of water for fifteen minutes; strain them off, and put them in the soup; take a dozen of small rashers of bacon fried, and put them in the soup, season with pepper and salt to your liking; boil it up for fifteen minutes, then put it in a tureen, with dices of bread fried crisp.

Note. The liquor of a boiled leg of pork makes good soup.

#### MUTTON BROTH.

Take a neck of mutton of six pounds, cut it in two, boil the scrag in a gallon of water, skim it well, put in a bundle of sweet herbs, an onion, and a good crust of bread. Let it boil an

hour, then put in the other part of the mutton, a turnip or two, dried marigolds, a few chives chopped fine, a little parsley chopped small; put these in a quarter of an hour before the broth is enough. Season it with salt; or you may put in a quarter of a pound of barley or rice at first. Some love it thickened with oatmeal, and some with bread: others, season with mace, instead of sweet herbs and onion. All this is fancy, and different palates. If you boil turnips for sauce, do not boil all in the pot, it makes the broth too strong of them, but boil them in a saucepan.

#### BEEF BROTH.

Take a leg of beef, crack the bone in two or three parts, wash it clean, put it in a pot with a gallon of water, skim it, put in two or three blades of mace, a bundle of parsley, and a crust of bread. Boil it till the beef is tender, and the sinews. Toast bread, and cut it in dices, put it in a tureen; lay in the meat, and pour in the soup.

#### SCOTCH BARLEY BROTH.

Take a leg of beef, chop it to pieces, boil it in three gallons of water, with a piece of carrot and a crust of bread, till it is half boiled away; strain it off, and put it in the pot again with half a pound of barley, four or five heads of celery, washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marigolds. Boil this an hour. Take a cock, or large fowl, clean picked and washed, put it in a pot; boil

it till the broth is good, season it with salt, and send it to table with the fowl in the middle. This broth is very good without the fowl. Take out the onion and sweet herbs before you send it to table.

Some make this broth with sheep's head instead of a leg of beef, and it is very good: but you must chop the head to pieces. The thick flank (six pounds to six quarts of water) makes good broth: then put the barley in with the meat, first skim it well, boil it an hour very softly, then put in the above ingredients, with turnips and carrots clean scraped and pared, and cut in pieces. Boil all together softly, till the broth is good; season it with salt, and send to table, with the beef in the middle, turnips and carrots round, and pour the broth over all.

*Rules to be observed in making Soups or Broths.*

Take great care the pots, saucepans and covers be very clean, and free from grease and sand, and that they be well tinned, for fear of giving the broths and soups any brassy taste. If you have time to stew as softly as you can, it will both have a finer flavor, and the meat will be tenderer. But then observe, when you make soups or broths for present use, if it is to be done softly, do not put more water than you intend to have soup or broth; and if you have the convenience of an earthen pan or pipkin, set it on wood embers till it boils, then skim it, and put in the seasoning; cover close, and set it on embers, so that it may do softly for some

time and the meat and broths will be delicious. Observe, in all broths and soups, that one thing does not taste more than another, but that the taste be equal, and it has a fine agreeable relish, according to what you design it for; and be sure that all the greens and herbs you put in be cleaned, washed, and picked



## OF PUDDINGS.

### A MARROW PUDDING.

Take a quart of cream and milk, and a quarter of a pound of Naples biscuit, put them on the fire in a stewpan, and boil them up; take the yolks of eight eggs, the whites of four beat very fine, a little soft sugar, some marrow chopped, a small glass of brandy and sack, a little orange-flower-water; mix all well together, and put them on the fire, keep stirring till it is thick, and put it away to get cold; have a dish rimmed with puff-paste, put your stuff in, sprinkle currants that have been well washed in cold water, and rubbed clean in a cloth, marrow cut in slices, and some candied lemon, orange and citron, cut in shreds, and send it to the oven; three quarters of an hour will bake it: send it up hot.

## A BOILED SUET PUDDING

A quart of milk, four spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a tea-spoonful of salt; mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk and suet. Let the batter be thick, and boil it two hours.

## A BOILED PLUM PUDDING.

Take a pound of suet cut in pieces, not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a tea-spoonful of beaten ginger, a pound of flour, a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it together very thick. Boil it five hours.

## A YORKSHIRE PUDDING.

Take a quart of milk, four eggs, and a little salt, make it up in a thick batter with flour, like pancake batter. Have a good piece of meat at the fire: take a stewpan, and put some dripping in, set it on the fire; when it boils, pour in the pudding; let it bake on the fire till you think it is high enough, then turn a plate upside down in the dripping-pan, that the dripping may not be blacked; set the stewpan on it, under the meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it of a fine brown. When the meat is done and sent to table, drain the fat from the pudding, and set it on the fire

to dry a little; then slide it as dry as you can in a dish; melt butter, and pour it in a cup, and set it in the middle of the pudding. It is an excellent good pudding; the gravy of the the meat eats well with it.

#### A STEAK PUDDING

Make a good crust, with suet shred fine with flour, and mix it with cold water: season with a little salt, and make a pretty stiff crust, about two pounds of suet to a quarter of a peck of flour. Let the steaks be either beef or mutton, well seasoned with pepper and salt; make it up as you do an apple pudding; tie it in a cloth, and put it in the water boiling. If it be large, it will take five hours; if small, three hours. This is the best crust for an apple pudding. Pigeons eat well this way.

#### SUET DUMPLINGS.

Take a pint of milk, four eggs, a pound of suet, a pound of currants, two tea-spoonfuls of salt, three of ginger: first take half the milk, and mix it like a thick batter, then put the eggs, the salt, and ginger, then the rest of the milk by degrees, with the suet and currants, and flour, to make it like a light paste. When the water boils, make them in rolls as big as a large turkey's egg, with a little flour; then flat them and throw them in boiling water. Move them softly, that they do not stick together; keep the water boiling, and half an hour will boil them.

#### A POTATOE PUDDING.

Boil two pounds of potatoes, and beat them in a mortar fine, beat in half a pound of melted



butter, boil it half an hour, pour melted butter over it, with a glass of white wine, or the juice of a Seville orange, and throw sugar over it and the dish.

#### TO BOIL AN ALMOND PUDDING.

Beat a pound of sweet-almonds as small as possible, with three spoonfuls of rose-water, and a gill of sack or white wine, and mix in half a pound of fresh butter melted, five yolks of eggs and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three of crumbs of bread; mix all well together, and boil it. It will take half an hour boiling.

#### A SAGO PUDDING.

Let half a pound of sago be washed in three or four hot waters, put it to a quart of new milk, and let it boil together till it is thick; stir it carefully, (for it is apt to burn,) put in a stick of cinnamon when you set it on the fire; when it is boiled take it out; before you pour it out, stir in half a pound of fresh butter, then pour it in a pan, and beat up nine eggs, with five of the whites, and four spoonfuls of sack; stir all together, and sweeten to your taste. Put in a quarter of a pound of currants, washed and rubbed, and plumped in two spoonfuls of sack, and two of rose-water; mix all together, stir it over a slow fire till it is thick, lay a puff paste over a dish, pour in the ingredients, and bake it.

#### A MILLET PUDDING.

You must get half a pound of millet-seed, after it is washed and picked clean, put to it

half a pound of sugar, a whole nutmeg grated, and three quarts of milk. When you have mixed all well together, break in half a pound of fresh butter in your dish, pour it in, and bake it.

#### AN APPLE PUDDING.

Take twelve large pippins, pare them, take out the cores, and put them in a saucepan, with four or five spoonfuls of water; boil them till they are soft and thick; beat them well, stir in a pound of loaf sugar, the juice of three lemons, the peel of two cut lemons thin, and beat fine in a mortar, the yolks of eight eggs beat: mix all together, bake it in a slack oven; when it is near done, throw over a little fine sugar. You may bake it in a puff-paste, as you do the other puddings.

#### A RICE PUDDING

In half a pound of rice put three quarts of milk, stir in half a pound of sugar, grate in a small nutmeg, and break in half a pound of fresh butter; butter a dish, pour it in, and bake it. You may add a quarter of a pound of currants for change. If you boil the rice and milk, and then stir in the sugar, you may bake it before the fire, or in a tin oven. You may add eggs, but it will be good without.

#### TO BOIL A CUSTARD PUDDING.

Take a pint of cream, out of which take two or three spoonfuls, and mix with a spoonful of fine flour; set the rest to boil. When it is boiled, take it off, and stir in the cold cream

and flour well; when cold, beat up five yolks and two whites of eggs, and stir in a little salt and nutmeg, and two or three spoonfuls of sack; sweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it, and boil it half an hour. When it is enough, untie the cloth, turn the pudding in a dish, and pour melted butter over it.

#### A BATTER PUDDING.

Take a quart of milk, beat up six eggs, half the whites, mix as above, six spoonfuls of flour, a tea-spoonful of salt, and one of the beaten ginger: mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, for change, and half a pound of prunes or currants.

#### A BATTER PUDDING WITHOUT EGGS.

Take a quart of milk, mix six spoonfuls of flour with a little of the milk first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron; mix all together, and boil it an hour. You may add fruit as you think proper.

#### A BREAD PUDDING.

Cut off all the crust of a twopenny loaf, and slice it thin in a quart of milk, set it over a chafing-dish of coals till the bread has soaked up the milk, then put in a piece of sweet butter, stir it round, let it stand till cold; or you may boil the milk, and pour over the bread, and cover close, it does full as well; then take the yolks of six eggs, the whites of three, and

beat them up with a little rose-water and nutmeg, salt and sugar, if you chuse it. Mix all well together, and boil it one hour.

A BAKED BREAD PUDDING.

Take the crumb of a twopenny loaf, as much flour, the yolks of four eggs and two whites, a tea-spoonful of ginger, half a pound of raisins, stoned, half a pound of currants, clean washed and picked, a little salt. Mix first the bread and flour, ginger, salt, and sugar, to your palate; then the eggs, and as much milk as will make it like a good batter, then the fruit; butter the dish, pour it in, and bake it.

A FINE PLAIN BAKED PUDDING.

You must take a quart of milk, and put three bay leaves in it. When it has boiled a little, with flour make it into a hasty-pudding, with a little salt, pretty thick; take it off the fire, and stir in half a pound of butter, a quarter of a pound of sugar; beat up twelve eggs, and half the whites; stir all well together, lay a puff-paste all over the dish, and pour in your stuff. Half an hour will bake it.

AN APRICOT PUDDING.

Coddle six large apricots very tender, break them small, sweeten to your taste. When they are cold, add six eggs, only two whites well beat; mix them well together with a pint of good cream, lay a puff-paste all over the dish, and pour in the ingredients. Bake it half an hour; do not let the oven be too hot; when it is enough, throw a little fine sugar over it, and send it to table hot.

## A BREAD AND BUTTER PUDDING.

Get a twopenny loaf, and cut it in thin slices of bread and butter, as you do for tea. Butter a dish, as you cut them lay slices all over it, then strew a few currants, clean washed and picked, then a row of bread and butter, then a few currants, and so on till the bread and butter is in; then take a pint of milk, beat up four eggs, a little salt, half a nutmeg, grated; mix all together with sugar to your taste; pour this over the bread, and bake it half an hour. A puff-paste under does best. You may put in two spoonfuls of rose-water.

## A BOILED RICE PUDDING.

Get a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it stirring constantly, that it may not clot nor burn. When it is of a good thickness, take it off, and pour it in an earthen pan; stir in half a pound of butter very smooth, and half a pint of cream or new milk, sweeten to your palate, grate in half a nutmeg, and the rind of a lemon. Beat up the yolks of six eggs and two whites, mix all well together; boil it either in small china basons or wooden bowls. When done, turn them into a dish, pour melted butter over, with a little sack, and throw sugar all over.

## A CHEAP RICE PUDDING.

Get a quarter of a pound of rice, and half a pound of raisins, stoned, and tie them in a cloth. Give the rice a great deal of room to

swell. Boil it two hours; when it is enough, turn it into your dish, and pour melted butter and sugar over it, with a little nutmeg.

TO MAKE A CHEAP BAKED RICE PUDDING.

You must take a quarter of a pound of rice, boil it in a quart of new milk, stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool, then stir in well a quarter of a pound of butter; sugar to your palate; grate a nutmeg, butter your dish, pour it in, and bake it.

TO MAKE A QUAKING PUDDING.

Take a pint of cream, six eggs, and half the whites, beat them well, and mix with the cream; grate a little nutmeg in, add a little salt, and a little rose-water, if it be agreeable; grate in the crumb of a halfpenny roll, or a spoonful of flour, first mixed with a little of the cream, or a spoonful of the flour of rice. Butter a cloth well, and flour it; then put in your mixture, tie it not too close, and boil it half an hour fast. Be sure the water boils before you put it in.

TO MAKE A CREAM PUDDING.

Take a quart of cream, boil it with a blade of mace, and half a nutmeg grated; let it cool; beat up eight eggs, and three whites, strain them well, mix a spoonful of flour with them, a quarter of a pound of almonds blanched, and beat fine, with a spoonful of orange-flour or rose-water, mix with the eggs, then by degrees mix in the cream, beat all well together; take a thick cloth, wet it and flour it well, pour in

your stuff, tie it close, and boil it half an hour.

Let the water boil fast; when it is done, turn it into your dish; pour melted butter over, with a little sack, and throw fine sugar all over it.

#### TO MAKE A PRUNE PUDDING.

Take a quart of milk, beat six eggs, half the whites, in half a pint of the milk, and four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger; then by degrees mix in all the milk, and a pound of prunes, tie it in a cloth, boil it an hour, melt butter and pour over it. Damsons eat well done this way in the room of prunes.

#### TO MAKE AN APPLE PUDDING

Make a good puff-paste, roll it out half an inch thick, pare your apples, and core them, enough to fill the crust, close it up, tie it in a cloth, and boil it: if a small pudding, two hours; if a large one, three or four hours. When it is done, turn it into your dish, cut a piece of crust out of the top, butter and sugar it to your palate; lay on the crust, and send it to table hot. A pear pudding, make the same way. And thus you may make a damson pudding, or any sort of plumbs, apricots, cherries, or mulberries, and are very fine.

#### YEAST DUMPLINGS.

First make a light dough as for bread, with flour, water, salt, and yeast, cover with a cloth, and set it before the fire for half an hour; then have a saucepan of water on the fire, and

When it boils, take the dough and make it into round balls, as big as a large hen's egg; then flat them with your hand, and put them in the boiling water; a few minutes boils them. Take great care they do not fall to the bottom of the pot or saucepan, for then they will be heavy; and be sure to keep the water boiling all the time. When they are enough, take them up, (which will be in ten minutes or less,) lay them in your dish, and have melted butter in a cup. As good a way as any to save trouble, is to send to the baker's for half a quartern of dough, (which will make a great many,) and then you have only to boil it.

## NORFOLK DUMPLINGS.

Mix a thick batter as for pancakes, take half a pint of milk, two eggs, a little salt, and and make it into a batter with flour. Have ready a clean saucepan of water boiling, into which drop the batter. Be sure the water boils fast, and two or three minutes will boil them; then throw them into a sieve to drain the water away; then turn them into a dish, and stir a lump of fresh butter into them; eat them hot, and they are very good.

## HARD DUMPLINGS.

Mix flour and water with a little salt, like paste, roll it in balls as big as a turkey's egg, roll them in a little flour, have the water boiling, throw them in, and half an hour will boil them. They are best boiled with a good piece beef. You may add for change, a few currants. Have melted butter in a cup.



## APPLE DUMPLINGS.

Make a good puff-paste; pare some large apples, cut them in quarters, and take out the cores very nicely; take a piece of crust, and roll it round, enough for one apple; if they are big, they will not look pretty, so roll the crust round each apple, and make them round with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and shake flour over it; tie each dumpling by itself, and put them in the water boiling, which keep boiling all the time; and if your crust is light and good, and the apples not too large, half an hour will do them; but if the apples be large, they will take an hour's boiling. When they are enough, take them up, and lay them in a dish; throw fine sugar over them, and send them to table. Have fresh butter melted in a cup, and fine beaten sugar in a saucer.

*Rules to be observed in making Puddings, &c*

In boiled puddings, take great care the bag or cloth be very clean, not soapy, but dipped in hot water, and well floured. If a bread pudding, tie it loose; if a batter pudding, tie it close; and be sure the water boils when you put it in; and you should move it in the pot now and then, for fear it sticks. When you make a batter pudding, first mix the flour well with a little milk, then put in the ingredients by degrees, and it will be smooth and not have lumps; but for a plain batter pudding, the best way is to strain it through a coarse hair-

sieve, that it may neither have lumps, nor the treadles of the eggs: and for all other puddings, strain the eggs when they are beat. If you boil them in wooden bowls, or china-dishes, butter the inside before you put in your batter; and for all baked puddings, butter the pan or dish before the pudding is put in.



## OF PIES.

### TO MAKE A SAVORY LAMB OR VEAL PIE.

Make a good puff-paste crust, cut your meat in pieces, season it to your palate with pepper, salt, mace, cloves, and nutmeg, finely beat; lay it into your crust with a few lamb-stones and sweet breads, seasoned as your meat; also oysters and force-meat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green; put butter all over the pie, put on the lid, and set it on a quick oven an hour and a half, and have ready the liquor, made thus: take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg; mix all together with the yolks of two or three eggs beat, and keep it stirring one way all the time. When it boils, pour it in your pie; put on the lid again. Send it hot to table. You must make liquor according to your pie.

## A MUTTON PIE.

Take a loin of mutton, pare of the skin and fat off the inside, cut it in steaks, season it well with pepper and salt to your palate. Lay it in your crust, fill it, pour in as much water as will almost fill the dish; put on the crust, and bake it well.

## A BEEF-STEAK PIE.

Take fine rump-steaks, beat them with a rolling-pin, then season with pepper and salt, according to your palate. Make a crust, lay in your steaks, fill your dish, and pour in water so as to half fill the dish. Put on the crust, and bake it well.

## A HAM PIE.

Take some cold boiled ham, and slice it about half an inch thick, make a good crust, and thick, over the dish, and lay a layer of ham, shake a little pepper over it, then take a large young fowl, picked, gutted, washed, and singed; put a little pepper and salt in the belly, rub a very little salt on the outside; lay the fowl on the ham; boil some eggs hard, put in the yolks, and cover with ham, then shake some pepper on, and put on the crust. Bake it well; have ready, when it comes out of the oven, some rich beef-gravy, enough to fill the pie: lay on the crust, and send it to table hot. A fresh ham will not be so tender; so that I boil my ham one day, and bring it to table, and the next day make a pie of it. It does better than an unboiled ham. If you put

two large fowls in, they will make a fine pie ; but that is according to your company. The larger the pie, the finer the meat eats. The crust must be the same you make for a venison-pasty. You should pour a little strong gravy in the pie when you make it, just to bake the meat, and fill it up when it comes out of the oven. Boil some truffles and morels and put into the pie, which is a great addition, and some fresh mushrooms, or dried ones.

#### A PIGEON PIE.

Make a puff-paste crust, cover your dish, let the pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt, in their bellies ; lay them in a pan ; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and a beef-steak in the middle ; put as much water as will almost fill the dish, lay on the top-crust, and bake it well. This is the best way ; but the French fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels, and season high ; but that is according to different palates.

#### A GIBLET PIE.

Take two pair of giblets nicely cleaned, put all but the livers in a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion ; cover them close, and stew them

softly till they are tender; then have a good crust ready, cover your dish, lay a fine rump-steak at the bottom, seasoned with pepper and salt; lay in your giblets with the livers, and strain the liquor they were stewed in. Season it with pepper and salt, and pour in your pie; put on the lid, and bake it an hour and a half.

#### A DUCK PIE.

Make a puff-paste crust, take two ducks, scald them, and make them clean, cut off the feet, the pinions, the neck, and head, picked and scalded clean, with the gizzards, livers and hearts; pick out all the fat of the inside; lay a crust over the dish, season the ducks with pepper and salt, inside and out, lay them in your dish, and the giblets at each end seasoned; put in as much water as will almost fill the pie, lay on the crust, and bake it, but not too much.

#### A CHICKEN PIE.

Make a puff-paste crust; take two chickens, cut them in pieces, season with pepper and salt, a little beaten mace, lay a force-meat made thus round the side of the dish: take half a pound of veal, half a pound of suet, beat them quite fine in a marble mortar, with as many crumbs of bread; season it with a little pepper and salt, an anchovy with the liquor, cut it to pieces, a little lemon peel cut very fine, and shred small, a very little thyme, mix all together with the yolk of an egg; make some into balls, about twelve, the rest lay round the dish. Lay in one chicken over the bottom of the

dish ; take two sweetbreads, cut them into five or six pieces, lay them all over, season with pepper and salt, strew over half an ounce of truffles and morels, two or three artichoke-bottoms cut to pieces, a few cockscombs, a palate boiled tender, and cut to pieces ; then lay on the other part of the chicken, put half a pint of water in, and cover the pie ; bake it well, and when it comes out of the oven, fill it with good gravy, lay on the crust, and send it to table.

#### A GOOSE PIE.

Half a peck of flour will make the walls of a goose pie, made as in receipts for crust. Raise your crust just big enough to hold a large goose ; first have a pickled dried tongue boiled tender enough to peel, cut off the root ; bone a goose and a large fowl ; take half a quarter of an ounce of mace beat fine, a large tea-spoonful of beaten pepper, three tea-spoonfuls of salt, mix all together, season the fowl and goose with it, lay the fowl in the goose, the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. This pie is delicious hot or cold, and will keep a great while. A slice of this pie cut down across, makes a pretty side-dish for supper.

#### A VENISON PASTY.

Take a neck and breast of venison, bone it, season it with pepper and salt to your palate. Cut the breast in two or three pieces ; but do not cut the fat of the neck if you can help it.

Lay in the breast and neck end first, and the best end of the neck on the top, that the fat may be whole; make a puff-paste crust, let it be very thick on the sides, a good bottom crust, and thick at top: cover the dish, lay in your venison, put in half a pound of butter, a quarter of a pint of water, close the pasty, and let it be baked two hours in a very quick oven. In the mean time, set on the bones of the venison in two quarts of water, two or three little blades of mace, an onion, a little piece of crust baked crisp and brown, a little whole pepper; cover it close, and let it boil softly over a slow fire till above half is wasted, then strain it. When the pasty comes out of the oven, lift up the lid, and pour in the gravy. When the venison is not fat enough, take the fat of a loin of mutton, steeped in a little rape vinegar and red wine twenty-four hours, lay it on the top of the venison, and close your pasty. It is wrong of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then in the pasty: by this time the fine flavour is gone. If you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper; it will keep thus a fortnight good; but be sure there be no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke-warm water, and dry it. Bake it in a quick oven: if it is a large pasty, it will take three hours; then your ven-

son will be tender, and have all the fine flavor. The shoulder makes a pretty pasty, boned and made as above with the mutton fat.

#### MINCE PIES THE BEST WAY.

Take three pounds of suet, shred very fine, and chopped as small as possible; two pounds of raisins, stoned, and chopped as fine as possible; two pounds of currants nicely picked, washed, rubbed and dried at the fire; half an hundred of fine pippins, pared, cored, and chopped small; half a pound of fine sugar, pounded; a quarter of an ounce of mace, the same of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well with half a pint of brandy, and half a pint of sack: put it down close in a stone pot, and it will keep good four months. When you make your pies, take a little dish, something bigger than a soup-plate, lay a thin crust all over it, lay a thin layer of meat, and then a thin layer of citrons, cut very thin; then a layer of mince-meat, and a layer of orange-peel, cut thin, over that a little meat, squeeze half the juice of a Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat finely cold. If you make them in little patties, mix your meat and sweetmeats accordingly. If you chuse meat in your pies, par-boil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a surloin of beef, boiled.

#### DIFFERENT SORTS OF TARTS.

If you bake in tin patties, butter them, and you must put a little crust all over, because of



the taking them out ; if in china or glass, no crust but the top one. Lay fine sugar at the bottom, then plumbs, cherries, or any other sort of fruit, and sugar, at top ; put on your lid, and bake them in a slack oven. Mince-pies must be baked in tin patties, because of taking them out, and puff-paste is best for them. For sweet tarts the beaten crust is best ; but as you fancy. See the receipt for the crust in this chapter. Apple, pear, apricot, &c. made thus : apples and pears, pare them, cut them into quarters, and core them ; cut the quarters across again, set them on in a saucepan, with just as much water as will barely cover them ; let them simmer on a slow fire till the fruit is tender ; put a good piece of lemon peel in the water with the fruit, then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top ; that you must put in at your discretion. Pour over each tart a tea-spoonful of lemon juice, and three tea-spoonfuls of the liquor they were boiled in ; put on your lid, and bake them in a slack oven. Apricots do the same way, only do not use lemon.

As to preserved tarts, only lay in your preserved fruit, and put a thin crust at top, and let them be baked as little as possible ; but if you would make them very nice, have a large patty, the size you would have your tart. Make your sugar crust, roll it as thick as a halfpenny ; then butter your patties, and cover it. Shape your upper crust on a hollow thing on purpose, the size of the patty, and mark it with a mark-

ing-iron in what shape you please, to be hollow and open to see the fruit through; then bake the crust in a very slack oven, not to discolour it, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please; lay on the lid, and it is done; therefore, if the tart is not eat, your sweetmeat is not the worse, and it looks genteel.

#### PASTE FOR TARTS.

One pound of flour, three quarters of a pound of butter, mix up together, and beat well with a rolling-pin.

#### PUFF-PASTE.

Take a quarter of a peck of flour, rub in a pound of butter, very fine, make it up in a light paste with cold water, just stiff enough to work it up; then roll it about as thick as a crown-piece, put a layer of butter all over, sprinkle on a little flour, double it up, and roll it out again; double it, and roll it out seven or eight times; then it is fit for all sorts of pies and tarts that require a puff-paste.

#### A GOOD CRUST FOR GREAT PIES.

To a peck of flour add the yolks of three eggs; boil some water, and put in half a pound of fried suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust; work it up well, and roll it out.

#### A DRIPPING CRUST.

Take a pound and a half of beef dripping, boil it in water, strain it, let it stand to be cold,

and take off the hard fat: scrape it, boil it four or five times, then work it well up into three pounds of flour, as fine as you can, and make it up into paste with cold water. It makes a very fine crust.

#### A CRUST FOR CUSTARDS.

Take half a pound of flour, six ounces of butter, the yolks of two eggs, three spoonfuls of cream; mix them together, and let them stand a quarter of an hour, then work it up and down, and roll it very thin.

#### PASTE FOR CRACKLING CRUST.

Blanch four handfuls of almonds, and throw them in water, then dry them in a cloth, and pound them very fine with a little orange-flower-water, and the white of an egg. When they are well pounded, pass them through a coarse hair-sieve to clear them from all the lumps or clots; then spread it on a dish till it is very pliable; let it stand for a while, then roll out a piece for the under-crust, and dry it in the oven on the pie-pan, while other pastry works are making, as knots, cyphers, &c. for garnishing your pies.

#### AN APPLE PIE.

Make a puff-paste crust, lay some round the sides of the dish, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for your pie, mince a little lemon peel fine, throw over, and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of your apples, and the rest of your sugar.

You must sweeten to your palate, and squeeze a little more lemon. Boil the peelings of the apples and the cores in a little water, a blade of mace, till it is very good; strain it, and boil the syrup with a little sugar, till there is but very little; pour it in your pie, put on your upper crust and bake it. You may put in a little quince or marmalade if you please.

Thus make a pear pie, but do not put in any quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar; put it over a slow fire, and keep stirring it till it just boils up, take off the lid and pour in the cream. Cut the crust in little three-corner pieces, stick about the pie and send it to table.

#### A CHERRY PIE.

Make a good crust, lay a little round the sides of your dish, throw sugar at the bottom; and lay in your fruit and sugar at top; a few red currants does well with them; put on the lid, and bake it in a slack oven.

Make a plum pie the same way, and a gooseberry pie. If you would have it red, let it stand a good while in the oven after the bread is drawn. A custard is very good with the gooseberry pie.

#### AN EEL PIE.

Make a good crust; clean, gut, and wash the eels well, cut them in pieces half as long as your finger; season them with pepper, salt and a little beaten mace to your palate, either

high or low. Fill the dish with eels, and put as much water as the dish will hold; put on your cover, and bake it well.

#### A FLOUNDER PIE.

Gut some flounders, wash them clean, dry them in a cloth, just boil them, cut off the meat clean from the bones, lay a crust over the dish, and a little fresh butter at the bottom, and on the fish; season with pepper and salt to your mind. Boil the bones in the water your fish was boiled in, with a little bit of horse-radish, a little parsley, a very little bit of lemon peel, and a crust of bread. Boil it till there is just enough liquor for the pie, then strain it, and put it in your pie: put on the top crust, and bake it.

#### A SALMON PIE.

Make a good crust, cleanse a piece of salmon well, season it with salt, mace and nutmeg; lay a piece of butter at the bottom of the dish and lay your salmon in. Melt butter according to your pie; take a lobster, boil it, pick out all the flesh, chop it small, bruise the body, mix it well with the butter, which must be very good; pour it over your salmon, put on the lid, and bake it well.

#### A LOBSTER PIE.

Take two or three lobsters, boil them; take the meat out of the tails whole, cut them in four pieces long ways; take out all the spawn and the meat of the claws, beat it well in a mortar; season with pepper, salt, two spoonfuls

of vinegar, and a little anchovy liquor; melt half a pound of fresh butter, stir all together, with the crumbs of a penny roll rubbed through a fine cullender, and the yolks of two eggs; put a fine puff-paste over your dish, lay in your tails, and the rest of the meat over them; put on the cover, and bake it in a slow oven.



## A VARIETY OF DISHES FOR LENT.

### A RICE SOUP.

Take two quarts of water, a pound of rice, a little cinnamon: cover close, and let it simmer very softly till the rice is quite tender; take out the cinnamon; then sweeten to your palate, grate half a nutmeg, and let it stand till it is cold; then beat up the yolks of the three eggs with half a pint of white wine, mix them well, then stir them into the rice, set them on a slow fire, and keep stirring all the time for fear of curdling. When it is of a good thickness, and boils, take it up. Keep stirring it till you put it into your dish.

### PEAS-PORRIDGE.

To a quart of green peas, add a quart of water, a bundle of dried mint, and a little salt. Let them boil till the peas are quite tender; then put in some beaten pepper a piece of

butter as big as a walnut, rolled in flour, stir it all together, and boil it a few minutes; then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it up.

#### RICE-MILK.

Take half a pound of rice, boil it in a quart of water, with a little cinnamon. Let it boil till the water is all wasted; take great care it does not burn; then add three pints of milk, and the yolk of an egg beat up. Keep it stirring, and when it boils take it up. Sweeten to your palate.

#### AN ORANGE-FOOL

Take the juice of six oranges, and six eggs well beaten, a pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all together, and keep stirring over a slow fire till it is thick, then a little bit of butter, and keep it stirring till cold, and dish it up.

#### PLUM-PORRIDGE, OR BARLEY-GRUEL.

Take a gallon of water, half a pound of barley, a quarter of a pound of raisins clean washed, a quarter of a pound of currants washed and picked. Boil till above half the water is wasted, with two or three blades of mace; then sweeten to your palate, and add half a pint of white wine.

#### A HASTY PUDDING.

Take a quart of milk, and four bay leaves, set it on the fire to boil, beat up the yolks of two eggs, and stir in a little salt. Take two or three spoonfuls of milk, and beat up with

your eggs, and stir in the milk, then with a wooden spoon in one hand, and flour in the other, stir it in till it is of a good thickness, but not too thick. Let it boil, and keep it stirring, then pour it in a dish, and stick pieces of butter here and there. You may omit the egg if you do not like it; but it is a great addition to the pudding; and a little piece of butter stirred in the milk makes it eat short and fine. Take out the bay-leaves before you put in the flour.

## APPLE-FRITTERS.

Beat the yolks of eight eggs, and the whites of four, well together, and strain them into a pan; then take a quart of cream, make it as hot as you can bear your finger in it; put to it a quarter of a pint of sack, three quarters of a pint of ale, and make a posset of it. When cool, put it to the eggs, beating it well together; then put in nutmeg, ginger, salt, and flour, to your liking. Your batter should be pretty thick, then put in pippins, sliced or scraped, and fry them in a deal of batter quick.

## PANCAKES.

In a quart of milk, beat six or eight eggs, leaving half the whites out; mix it well till your batter is of a fine thickness. You must observe to mix your flour first with a little milk, then add the rest by degrees; put in two spoonfuls of beaten ginger, a glass of brandy, a little salt; stir all together, clean the stewpan well, put in a piece of butter as big as a walnut, then pour in a ladleful of batter, moving the pan round that the batter be all over the pan:



shake the pan, and when you think that side is enough, toss it; if you cannot, turn it cleverly; and when both sides are done, lay it in a dish before the fire; and so do the rest. You must take care they are dry; before sent to table, strew a little sugar over them.

TO BAKE APPLES WHOLE.

Put apples in an earthen pan, with a few cloves, a little lemon peel, some coarse sugar, a glass of red wine; put them into a quick oven, and they will take an hour baking.

TO STEW PEARS.

Pare six pears, and quarter them, or do them whole; they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out. Lay them in a deep earthen-pot, with a few cloves, a piece of lemon peel, a gill of red wine, and a quarter of a pound of fine sugar. If the pears are very large, put half a pound of sugar, and half a pint of red wine; cover close with brown paper, and bake them till they are enough. Serve them hot or cold, just as you like them; and they will be very good with water instead of wine.

A TANSEY.

Take a pint of cream, and half a pint of blanched almonds, beat fine with rose and orange-flower-water, stir them together over a slow fire; when it boils take it off, and let stand till cold, then beat in ten eggs, grate in a small nutmeg, four Naples biscuits, a little grated bread; sweeten to your taste, and if

you think it is too thick, put in more cream and the juice of spinach to make it green; stir it well together, and either fry or bake it. If you fry it, do one first, and then with a dish turn the other.

## STEWED SPINACH AND EGGS.

Pick and wash spinach clean, put it in a saucepan, with a little salt; cover it close, shake the pan often; when it is tender, and whilst it is green, throw it into a sieve to drain, lay it in your dish. In the mean time, have a stewpan of water boiling, break as many eggs into cups as you would poach. When the water boils put in the eggs, have an egg-slice ready to take them out, lay them on the spinach, and garnish the dish with orange cut in quarters, with melted butter in a cup.

## TO COLLAR EELS

Take an eel and scour it well with salt, wipe it clean; then cut it down the back, take out the bone, cut the head and tail off; put the yolk of an egg over; then take four cloves, two blades of mace, half a nutmeg beat fine, a little pepper and salt, some chopped parsley, and sweet herbs chopped fine; mix them all together, and sprinkle over it, roll the eel up very tight, and tie it in a cloth; put on water enough to boil it, and put in an onion, some cloves and mace, and four bay leaves; boil it up with the bones, head and tail, for half an hour, with a little vinegar and salt; then take out the bones, &c. and put in the eels; boil them, if large, two hours; lesser in proportion:

when done, put them to cool: then take them out of the liquor and cloth, and cut them in slices or send them whole, with raw parsley under and over.

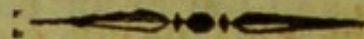
N. B. You must take them out of the cloth, and put them in the liquor and tie them close down to keep.

#### TO PICKLE OR BAKE HERRINGS.

Scale and wash them clean, cut off the heads, take out the roes, or wash them clean, and put them in again, as you like. Season with a little mace and cloves beat, a very little beaten pepper and salt, lay them in a deep pan, lay two or three bay leaves between each layer, put in half vinegar and half water, or rape vinegar. Cover it close with a brown paper, and send it to the oven: let it stand till cold. Thus do sprats. Some use only allspice, but that is not so good.

#### TO SOUSE MACKEREL.

Wash them clean, gut them, and boil them in salt and water till they are enough; take them out, lay them in a clean pan, cover them with the liquor, add a little vinegar; and when you send them to table, lay fennel over them



### HOG'S-PUDDINGS, SAUSAGES, &c.

#### BLACK PUDDINGS.

First, before you kill a hog, get a peck of grits, boil them half an hour in water, then

drain them, and put them into a clean tub or large pan; then kill the hog, and save two quarts of the blood, and keep stirring it till quite cold; then mix it with grits, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter-savory, sweet-majoram, and thyme, penny-royal stripped of the stalks, and chopped fine, just enough to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut in dice, scrape and wash the gut clean, then tie one end, and begin to fill them; mix in the fat as you fill them; be sure to put in a deal of fat, fill the skins three parts full, tie the other end, and make them what length you please; prick them with a pin, and put them in a kettle of boiling water. Boil them softly an hour; take them out, and lay them on clean straw.

## TO MAKE SAUSAGES.

Take three pounds of pork, fat and lean together, without skin or gristles, chop it as fine as possible, season with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine, about three spoonfuls; mix it well together; have the guts nicely cleaned, and fill them; or put them down in a pot, then roll them of what size you please, and fry them. Beef makes good sausages.

## TO CURE HAMS, &amp;c.

## TO COLLAR BEEF.

Take a piece of thin flank of beef, and bone it; cut the skin off, salt it with two ounces of saltpetre, two ounces of sal-prunella, two of bay salt; half a pound of coarse sugar and two pounds of white salt; beat the hard salts fine, and mix all together, turn it every day, and rub it with the brine well for eight days; then take it out of the pickle, wash it, and wipe it dry; then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beat fine, with a spoonful of beaten pepper, a large quantity of chopped parsley with sweet herbs chopped fine; sprinkle it on the beef, and roll it up tight, put a coarse cloth round, and tie it tight with beggar's tape; boil it in a large copper of water; if a large collar, six hours; if a small one, five hours; take it out, and put it in a press till cold; you have never a press, put it between two boards, and a large weight on it till it is cold; then take it out of the cloth, and cut it into slices: Garnish with raw parsley.

## TO PICKLE PORK.

Bone pork, cut it into pieces of a size fit to lie in the tub or pan you design it to lie in, rub your pieces well with saltpetre, then take two parts of common salt, and two of bay salt, rub every piece well; put a layer of common salt

in the bottom of the vessel, cover every piece with common salt, lay them one on another as close as you can, filling the hollow places on the sides with salt. As the salt melts on the top, strew on more; lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Keep it close covered; it will keep the whole year. Put a pound of saltpetre and two pounds of bay salt to a hog.

A PICKLE FOR PORK WHICH IS TO BE  
EATEN SOON.

Take two gallons of pump water, one pound of bay salt, one pound of coarse sugar, six ounces of saltpetre; boil all together, and skim it when cold. Cut the pork in what pieces you please, lay it down close, and pour the liquor over it. Lay a weight on it to keep it down, and cover it close, from the air, and it will be fit to use in a week. If you find the the pickle begins to spoil, boil and skim it: when cold, pour it on the pork.

MUTTON HAMS.

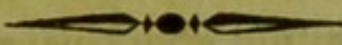
Take a hind-quarter of mutton, cut it like a ham; take an ounce of saltpetre, a pound of coarse sugar, a pound of common salt; mix them, and rub the ham, lay it in a hollow tray with the skin downwards, baste it every day for a fortnight, then roll it in saw-dust, and hang it in the wood-smoke a fortnight; boil it, and hang it in a dry place, and cut it out in rashers. It does not eat well boiled, but eats finely broiled.

## PORK HAMS.

Take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of saltpetre, a pound of coarse sugar, a pound of common salt, and two ounces of salprunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day; then hang it in wood-smoke as you do beef, in a dry place, so as no heat comes to it; and if you keep them long, hang them a month or two in a damp place, so as they will be mouldy, and it will make them cut fine and short. Never lay them in water till you boil them, and then boil them in a copper, if you have one, or the biggest pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours will boil it; if small, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and sift raspings over. Hold a red-hot fire shovel over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish; then lay in the ham, and with your finger make figures round the edge of the dish. Be sure to boil the ham in as much water as you can, and skim it all the time till it boils. It must be at least four hours before it boils.

This pickle does finely for tongues afterwards, to lie in it a fortnight, and then hung in wood-smoke a fortnight, or boil them out of the pickle.

When you broil any of these hams in slices, have boiling water ready, and let the slices lie a minute or two in the water, then broil them; it takes out the salt, and makes them eat finer.

## OF PICKLING.

### TO PICKLE WALNUTS

Take large full-grown nuts, before they are hard, lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three days; take them out of the water, and put them in a pickling jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred of walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay leaves, and a stick of horse-radish: then fill the jar, and pour boiling vinegar over them. Cover them with a plate, and when they are cold, tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up the vinegar again, and skim it; when cold, pour it over the walnuts. This is by much the best pickle for use; therefore you may add more vinegar to it, what you please. If you pickle a great many walnuts, and eat them fast, make pickle for a hundred or two, the rest keep in



a strong brine of salt and water, boiled till it will bear an egg, and as the pot empties, fill them up with those in the salt and water. Take care they are covered with pickle.

TO PICKLE GHERKINS AND FRENCH BEANS.

Take five hundred gherkins, and have ready a large earthen pan of spring water and salt, put to every gallon of water two pounds of salt; mix it well together and put in the gherkins, wash them out in two hours, and put them to drain, let them be dry, and put in a jar: in the mean time get a bell-metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace an ounce of allspice, an ounce of mustard-seed, a stick of horse-radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt; boil it in the pot, and put it over the gherkins; cover close down, and let them stand twenty-four hours; then put them in the pot, and simmer then over the stove till they are green; be careful not to let them boil, if you do you will spoil them; then put them in a jar, and cover them close down till cold; then tie them over with a bladder, and a leather over that; put them in a cold dry place. Mind always to keep pickles tied down close, and take them out with a wooden spoon, or one kept on purpose.

TO PICKLE LARGE CUCUMBERS IN SLICES.

Take large cucumbers before they are too ripe, slice them the thickness of crown pieces

in a pewter dish; and to every dozen of cucumbers slice two large onions thin, and so on till you have filled the dish, with a handful of salt between every row; then cover them with another pewter dish, and let them stand twenty-four hours, put them in a cullender, and let them drain well; put them in a jar, cover them over with white wine vinegar, and let them stand four hours; pour the vinegar from them in a copper saucepan, and boil it with a little salt: put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, then pour the boiling vinegar on. Cover close, and when they are cold, tie them down. They will be fit to eat in two or three days.

#### TO PICKLE BEET-ROOT.

Set a pot of spring water on the fire, when it boils put in the beets, and boil them till tender; take them out, and with a knife take off all the outside, cut them in pieces according to your fancy; put them in a jar, and cover them with cold vinegar, and tie them down close: when you use it, take it out of the pickle, and cut it in what shapes you like; put it in a little dish with pickle over; or use it for sallads, or garnish.

#### TO PICKLE ONIONS.

Take onions when they are dry enough to lay up for winter, the smaller they are the better they look; put them in a pot, and cover them with spring water, with a handful of white salt, let them boil up, then strain them off, and

take three coats off; put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in bottles, with some blades of mace and cloves, and a nutmeg cut in pieces; have double distilled white wine vinegar, boil it up with a little salt, and put it over the onions; when they are cold, cork them close, and tie a bladder and leather over it.

#### TO PICKLE RED CABBAGE.

Slice the cabbage fine cross-ways; put it on an earthen dish, and sprinkle a handful of salt over it, cover it with another dish, and let it stand twenty-four hours; put it in a cullender to drain, and lay it in a jar; take white wine vinegar enough to cover it, a little cloves, mace, and allspice, put them in whole, with one pennyworth of cochineal bruised fine; boil it up, and put it over hot or cold, which you like best, and cover it close with a cloth till cold, then tie it over with leather.

#### TO PICKLE SAMPHIRE.

Take samphire that is green, lay it in a clean pan, throw two or three handfuls of salt over, then cover it with spring water, let it lie twenty-four hours, put it in a clean brass saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a slow fire, let it stand till it is just green and crisp, then take it off in a moment, for if it stand to be soft, it is spoiled; put it in a pickling pot, and cover close; when it is cold, tie it down with a bladder and leather, and

keep it for use. Or you may keep it all the year in a very strong brine of salt and water, throw it into vinegar just before you use it.

## TO PICKLE SMELTS.

Gut and clean them, then lay them in a pan in rows, then add ginger, nutmeg, mace, sliced lemon, powdered bay leaves, and salt. Let the pickle be red wine, vinegar, cochineal, and saltpetre.

## TO PICKLE SALMON.

Clean the fish carefully, boil it gently till done, and then take it up: strain the liquor, adding bay leaves, pepper corns, and salt; give it a boil, and when cold, add vinegar to the palate, and pour over the fish.

## ANCHOVIES.

Artificial anchovies are made in this manner: to a peck of sprats, take two pounds of common salt, a quarter of a pound of bay salt, four of salt-petre, two ounces of prunella salt, and a small quantity of cochineal. Pound all in a mortar, put them into a stone pan, a row of sprats, then a layer of the compound, and so on alternately to the top. Press them hard down, cover them close, let them stand for six months, and they will be fit for use. Take particular care that the sprats are very fresh, and do not wash or wipe them, but take them just as they come out of the water.

## OYSTERS, COCKLES, AND MUSCLES.

Take one hundred of the newest and best oysters and be careful to save the liquor in a

pan as they are opened. Cut off the black verge, saving the rest, and put them into their own liquor; then put all the liquor and oysters into a kettle, stew them about half an hour on a gentle fire, and do them very slowly, skimming them as the scum rises; then take them off, take out the oysters, and strain the liquor through a fine cloth; put in the oysters again, take out a pint of the liquor when hot, and add to it a quarter of an ounce of mace, and the same of cloves: just give it one boil, put it to the oysters, and stir up the spices well among them; then put in a tea-spoonful of salt, half a pint of the best white wine vinegar, and half a quarter of an ounce of whole pepper. Let them stand till cold, and put the oysters into stone jars, cover them close with a bladder and leather, but be sure they are quite cold before they are covered up. In the like way also do cockles and muscles, with this difference only, that there is not any thing to be picked off cockles, and as they are small, the above ingredients will be sufficient for a quart of muscles; but take great care to pick out the crabs under the tongues of the muscles, and the little weed which grows at the root of the tongue. Cockles and muscles must be washed in several waters to clean them from the grit. Put them in a stewpan by themselves, cover them close, and when open, pick them out of the shells.

## TO PICKLE BARBERRIES.

Take a quart of white wine vinegar and the same quantity of water, to which put one pound

of coarse sugar, then take the worst of the barberries, and put them into this liquor, and the best into glasses; then boil the pickle, carefully taking off the scum; boil it till it assumes a fine colour, let it remain till cold, and then strain it hard through a coarse cloth. Let it settle, then pour it clear into the glasses, and tie it down with bladder. To every pound of sugar thus used, half a pound of white salt must be added.

## RADISH PODS.

Put the radish pods, which must be gathered when they are quite young, into salt and water all night; boil the salt and water they were laid in, pour it upon the pods, and cover the jar close to keep in the steam. When it is nearly cold, make it boiling hot, and pour it on again, and keep doing so till the pods are quite green. Then put them into a sieve to drain, and make a pickle for them of white vinegar, with a little mace, ginger, long pepper, and horse-radish. Pour it boiling hot upon the pods, and when it is almost cold, make the vinegar twice as hot as before, and pour it upon them. Tie them down with bladder, and put them by for use.

## LEMON PICKLE.

Take twelve lemons, and cut each into six pieces, put on them two pounds of salt, eight or nine cloves of garlick, with mace, nutmeg, cayenne, and allspice, half an ounce of each, and a quarter of a pound of flour of mustard; to these ingredients, add one gallon of good

vinegar; boil the whole for half an hour; then put it in a jar, and set it by for eight weeks, observing to stir it well every day. After which, pour it into small bottles, and close them very well.

#### INDIAN PICKLE.

Divide the heads of some cauliflowers into pieces, and add some slices of the inside of the stalk, put to them two white cabbages, cut into pieces, with inside slices of carrots, onions, and turnips. Boil a strong brine, simmer the pickles in it two minutes, drain them, let them dry over an oven till they are shrivelled up, then put them into a jar, and prepare the following pickle:—To four quarts of vinegar, add two ounces of flour of mustard, two ounces of long pepper, two ounces of ginger, four ounces of horse-radish, and a few shalots. Boil the whole, and pour it on the pickles while hot; when perfectly cold, tie them down, and if necessary, add more vinegar afterwards; and in a month, they will be excellent.

#### CUCUMBER MANGOES.

Take large cucumbers, cut a small hole in the sides, and extract the seeds, which must be mixed with mustard seeds and minced garlick; then stuff the cucumbers full with them, and replace the pieces cut from the sides; bind it up with a bit of new packthread; then boil a sufficient quantity of vinegar with pepper, salt, ginger, and mace, and pour it boiling hot over the mangoes four successive days. On the last, add some scraped horse-radish and flour

of mustard to the vinegar, and stop the whole close. The vinegar may be poured on more than four times.

#### TO PICKLE MUSHROOMS.

Take button mushrooms, rub them, clean with flannel and salt, throw some salt over them, and lay them in a stewpan with mace and pepper; while the liquor comes out, shake them well, and continue to do so till the whole is dried into them again; then pour in as much vinegar as will cover them give the whole one warm, and turn them into a jar. Prepared in this manner, mushrooms will keep two years, and are very excellent.

#### TO PICKLE NASTURTIUMS.

Pick them when young on a warm day, and put them in a jar of old vinegar, which has been taken from green pickles, or onions, and boiled afresh; or boil some fresh vinegar with salt and spice, and when cold, put in the nasturtiums.

#### *Rules to be observed in Pickling.*

Always use stone jars for all sorts of pickles that require hot pickle to them. The first charge is the least, for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through all earthen vessels; stone and glass are the only things to keep pickles in. Be sure never to put your hands in to take pickles out, it will soon spoil them. The best method is, to every pot tie a wooden spoon, full of little holes, to take the pickles out with.



## OF MAKING CAKES, &amp;c.

## A POUND CAKE.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few carraways. Beat it well together for an hour with your hand, or a great wooden spoon, butter a pan, and put it in, and then bake it an hour in a quick oven.

For change, put in a pound of currants, washed and picked.

## A CHEAP SEED CAKE.

You must take half a peck of flour, a pound and a half of butter, put it in a saucepan with a pint of new milk, and set it on the fire; take a pound of sugar, half an ounce of allspice beat fine, and mix with the flour. When the butter is melted, pour the milk and butter in the middle of the flour, and work it up like paste. Pour in with the milk half a pint of good ale yeast; set it before the fire to rise, just before it goes to the oven. Either put in currants or carraway seeds, and bake it in a quick oven. Make it in two cakes. They will take an hour and a half baking.

## TO MAKE BUNS.

Take two pounds of flour, a pint of ale yeast, put a little sack in the yeast, and three

eggs beaten, knead all together with a little warm milk, nutmeg, and salt, and lay it before the fire till it rises very light, then knead in a pound of fresh butter, a pound of rough caraway comfits, and bake them in a quick oven in what shape you please, on floured paper.



## CONFECTIONARY.

## PLAIN CUSTARDS.

Take a quart of new milk, sweeten to your taste, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, stir them into the milk, and bake it in china basons, or put them in a deep china dish; have a kettle of water boiling, set the cup in, let the water come above half way, but do not let it boil too fast, for fear of its getting in the cups. You may add a little rose-water.

## CALF'S FOOT JELLY.

Boil two calf's feet in a gallon of water till it comes to a quart, strain it, let it stand till cold, skim off the fat, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly in a saucepan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them in a saucepan, and stir all together till it boils. Let it boil a few minutes. Have ready a large

flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china bason, with the lemon-peels cut as thin as possible, let the jelly run into that bason, and the peels both give it a fine amber colour, and also a flavour: with a clean silver spoon fill the glasses.

#### RAISED CRUST FOR CUSTARDS OR FRUIT.

Put eight ounces of butter into a saucepan with water, and when it boils, add [as much flour as you judge sufficient, knead it till smooth; then put it under a pan to soak till near cold; when it is fit to be used.

#### EXCELLENT SHORT CRUST.

Take one pound of flour, and twelve ounces of butter, rub it together, and mix into a stiff paste, with as little water as possible, beat it well, and roll it thin; bake in a moderate oven.

#### CHEESECAKES.

Take two quarts of new milk, set it as for cheese, and gently whey it, then break it in a mortar, put to it the yolks of three, and the whites of two eggs, sweeten to taste, and add some nutmeg, rose-water, and sack, mix the whole together: set a pint of cream over the fire, and make it into a hasty-pudding, then mix all the ingredients well together; fill your patty-pans, and put them immediately into the oven; when they rise well up, they are enough.

## RICE CHEESECAKES

Take eight ounces of ground rice, and boil it in two quarts of milk, with a little whole cinnamon, till it be of a good thickness, then pour it into a pan, and add six ounces of fresh butter; let it stand covered till it is cold, and then put in six eggs, (omitting the whites) and eight ounces of currants, some nutmeg and sugar, according to taste.

## A PLUM-CAKE.

Take a pound and a half of flour, a little ale yeast, half a pint of milk, eight ounces of sugar, the same quantity of butter, and a small portion of allspice, make it into a dough before you add the plumbs, of which you may put in as many as you please.

## POUND SEED CAKE.

Take of flour, butter and powdered sugar, one pound each, eight yolks and four whites of eggs, and as many caraway seeds as you think proper; first beat up the butter to a cream, observing to beat it one way, then gradually beat in your eggs, sugar, and flour; bake it in a warm oven for an hour and a quarter. Observe, it must be placed in a tin, covered at the bottom and sides with buttered paper.

## PUMPKIN PIES.

Peel off the skin of the pumpkin, then cut it in small pieces, steam it till soft, without water, unless you have no steamer, in that case put not more than two spoonsful; mash it very

smooth and fine, while warm stir in two spoonful of fresh butter, the yolks of 8 or 10 eggs well beaten, one nutmeg, some rose-water, and a spoonful or two of ginger, put as much milk as will make it of a middling thickness, bake with a puff-paste at the bottom.

#### CARAWAY CAKES.

Take two pounds of flour, to which add the same quantity of fresh butter, (if possible without salt,) sixteen spoonful of yeast, eight of rose-water, the yolks of six eggs, caraway seeds to taste, and eight ounces of powdered sugar, knead all into a paste; shape it according to fancy, and bake it sufficiently.

#### RATAFIA CAKES.

Take eight ounces of bitter almonds, blanch and beat them fine, while beating them, add the whites of eight eggs, one at a time, and mix it up with sifted sugar to a light paste; roll the cakes, and lay them on wafer-paper, or tin plates, make the paste so light as to take it up with a spoon, then bake in a quick oven.

#### GINGERBREAD.

Take three pound of treacle, four beaten eggs, a pound of brown sugar, two ounces of finely powdered ginger, and of cloves, mace, and nutmegs, a quarter of an ounce of each, and of fine coriander and caraway seeds, one ounce each, and four pounds of melted butter, mix the whole together, and add as much flour as will knead it into a very stiff paste, roll it out, cut it into what form you please, and bake it in a very quick oven.

## RHUBARB TARTS.

Take your rhubarb, peel and slice it, sweeten it to taste, and make as a gooseberry tart. These tarts are very delicious.

## FINE TART PASTE.

Take of flour, loaf sugar, and butter, a pound each, work it up together, but do not roll it; then beat it well with the rolling-pin, for half an hour, folding it up and beating it out again; then roll out little pieces, as you want, for your tarts.

## A FLOATING ISLAND.

Take a pint of thick cream, sweeten with *fine* sugar, grate in the peel of one lemon, and add a gill of sweet white wine, whisk it well till you have raised froth; then pour a pint of thick cream into a China dish; take one French roll, slice it thin, and lay it over the cream as lightly as possible; then a layer of clear calves-feet jelly, or currant jelly; then whip up your cream, and lay on your froth as high as you can, and what remains pour into the bottom of the dish. Garnish the rim with sweet-meats.

## RED OR WHITE CURRANT JELLY.

Strip off your fruit, and put it in a jug, stand the jug in a kettle of water, and let it boil one hour, then throw your currants into a fine sieve, and press out all the juice, to every pint of which add one pound of loaf sugar; put it in your preserving-pan over a clear fire, and stir it till it becomes a jelly, observing to scum it carefully; when done pour it into

glasses, and when cold, lay some brandy-paper on the top: then cover with white paper, pricked full of holes.

#### BLACK CURRANT JELLY

Is made the same as red currant jelly.

#### BLACK CURRANT PASTE.

Take the currants just as they come to market; put them in an earthen jar or pan, in a baker's oven for six hours, then pulp them through a fine hair sieve; put the pulp into a preserving-pan, and stir it on a slow fire till it is very stiff: add powdered lump sugar according to your palate; stir it a few minutes on the fire, and lay it on tin plates to dry

#### HARTSHORN JELLY.

Take half a pound of hartshorn-shavings, and put them into three quarts of water, and boil it over a gentle fire in an earthen pan till two parts are wasted, strain off the remaining liquor; then add the following ingredients: six ounces of white sugar-candy powder, a quarter of a pint of mountain wine, and one ounce of lemon-juice, then boil it all together over a gentle fire to the consistence of a jelly.

#### BLOMONGE.

Take equal quantities of clear hartshorn and calve's-feet jelly, make it sweet, add some orange-flower and rose-water, a little white wine, and the juice of an orange; then blanch some sweet almonds, and pound them well, adding gradually a little rose-water, then add

as much of this to the blomonge as will turn it white; strain it well, stir all together till it jellies; then pour it in your mould to cool.

## EVERLASTING SYLLABUBS.

Take three quarts of thick cream, a quart of Rhenish wine, a pint of sack, six lemons, two pounds of the best loaf sugar, which must be well beaten, sifted, and put to the cream; grate off the yellow rind of six lemons, put that in, and squeeze the juice of six of lemons into your wine; then put that to the cream, and beat all well together with a spoon, and fill your glasses

## JUNKETS.

Take a pint of new milk and half a pint of cream, put them together warm, with a spoonful of rennet, and cover them with a cloth wrung out of cold water; gather your curd, and put it in rushes till the whey has run out, and serve it either with or without cream, with sugar and nutmeg.

## ICE.

Put in a pail of water one ounce of sal ammoniac, and it will all turn to ice.

## MACAROONS.

Take half a pound of almonds, blanch them and throw them into cold water, dry them in a cloth, pound them in a mortar, and moisten them with the white of an egg, then take eight ounces of powdered sugar, the whites of two eggs, and a little milk, beat the whole well together, shape them round upon *thin paper* with a spoon, and bake them on tin plates.



## ORGEAT.

Pound three ounces of sweet, and six single bitter almonds, add one pint of water, strain it through a lawn sieve, and then add two table-spoonsful of orange-flower water

## SNOW-BALLS.

Swell rice in milk, strain it, and lay it round some cored apples, put a bit of cinnamon, lemon peel, and a clove, in each; then tie them up in a cloth, and boil them well.

## GOOSEBERRY OR APPLE TRIFLE.

Scald a sufficient quantity of fruit, and pulp it through a sieve, add sugar agreeable to taste, make a thick layer of this at the bottom of your dish: mix a pint of milk, a pint of cream, and the yolks of two eggs; scald it over the fire, observing to stir it; add a small quantity of sugar, and let it get cold; then lay it over the apples or gooseberries with a spoon, and put on the whole a whip made the day before.

If you use apples, add the rind of a lemon grated.

## CAKE TRIFLE.

Bake a rice-cake in a mould; when cold, cut it round a little way from the edge with a sharp knife, observing not to perforate the bottom; put in a rich custard, and some raspberry jam, and then put on a high whip.

## GOOSEBERRY-FOOL.

Stand your fruit, mixed with Lisbon sugar, in a jar on a stove with a gill of water; when soft, pulp it through a cullender; then have

ready a sufficiency of milk and cream, or in lieu of the latter an egg, boiled together, but cold before used, sweeten it well, and stir in the fruit gradually.

Apples may be done in the same manner.

#### BURNT CREAM.

Make a rich custard without sugar, boiling lemon peel in it; when cold, sift a quantity of sugar over it, and brown the top with a salamander.

#### RATAFIA CREAM.

Boil a quart of cream with six laurel or nectarine leaves, strain it; when cold, add the yolks of six eggs beaten and strained, sugar, and a gill of brandy; stir the whole *quick* into it, then scald till sufficiently thick, and observe to stir it continually.

#### LEMON OR ORANGE CREAM.

Take a quart of thick cream, put it on the fire, observing to stir it continually; let it simmer; sweeten with the *finest* white sugar, keep it stirring till it is pretty cool. Then add the juice of one lemon, with the peel squeezed in, to give it a fine bitter taste: then stir it till cold, after which stir it up high to bring a froth in the dish.

Remember this should be made early in the morning, to be ready for dinner.

#### SNOW CREAM.

To a quart of cream add the whites of three eggs well beaten, a little sweet wine, and sugar to taste, whip it to a froth, and serve in a dish.

## RASPBERRY CREAM

Take the whites of twelve eggs, and twelve spoonsful of raspberry wash, put them into an earthen pan, and beat them well till it comes to a cream; then fill your glasses.

## ICE CREAMS.

Mix the juice of fruits with as much sugar as will be required before you add the cream.

## VARIOUS COLOURINGS FOR ICES, JELLIES, CREAMS, &amp;c.

A tincture made by pouring hot water over some sliced beet-root will give a beautiful red. Or, boil a small quantity of cochineal finely powdered, with a dram of cream of tartar to half a pint of water; to which add, when boiling, a very little bit of alum.

For white, use almond paste or cream.

For yellow, tincture of saffron.

For green, the expressed juice of spinach leaves.

## A FROTH TO SET ON CREAM, CUSTARDS, &amp;c.

Sweeten a pound of the pulp of damsons, add to it the whites of eight eggs, well beaten, and beat the whole till it will stand as high as you choose.

## TO PREPARE ICE FOR ICEING.

Break four pound of ice almost to powder, and throw two handful of salt amongst it. (Do this in the coldest part of the house.) The ice and salt being in a bucket, put your cream into an ice-pot, and cover it. Immerse it in the ice, and draw *that* round the pot. In a

few minutes, put a spoon in, and stir it well, moving the ice round the edges to the centre. Observe there should be holes in the bucket to let off the water as the ice thaws.

#### ICE-WATER.

Rub some sugar on lemon or orange peel to give a flavour to the water, then squeeze the juice on its own peel, and add a sufficiency of sugar and water, strain the whole, and put it in the ice-pot.

Or the water may be mixed with the strained juice of any kind of fruit, agreeable to taste.

#### TO SCALD CODLINS.

Wrap each in a vine leaf, and pack them close in a saucepan, when full, pour as much water in as will cover them, set them over a fire, and let them simmer slowly, till done enough to take the skin off when cold.

Serve with cream, or custard, and powdered sugar; some of the latter should be strewed over them.

#### BLACK CAPS.

Half and core the largest apples you can procure, lay them in a shallow pan, and strew some white sugar over them; then boil a glass of wine, and the same quantity of water, with some sugar, for sauce.

#### TO STEW PEARS.

Take twelve pears, peel and quarter six of them, peel the others, but do not cut them, lay them in a deep earthen pot with a few cloves, a piece of lemon peel, a gill or more of red wine,

and half a pound of fine sugar; cover them close with coarse brown paper, and bake them till enough. Serve them either hot or cold.

A little pounded cochineal will make them of a beautiful colour.

#### CURRENT JAM, BLACK, RED, OR WHITE.

Pick your fruit from the stalks and bruise it. To every pound of it, put twelve ounces of loaf sugar, stir it well, and boil it thirty minutes.

#### RASPBERRY JAM

Weigh equal quantities of fruit and loaf sugar, put the fruit into your preserving pan, boil and break it, stir it continually, and let it boil quickly; when most of the juice is wasted, add the sugar, and simmer thirty minutes.

This method is greatly superior to the common mode.

#### TO PRESERVE STRAWBERRIES WHOLE.

Take of the pine, or China strawberries, as many as you may want for your use, or as many as your preserving pan will conveniently do at once; cleanse them from the stalk and lay them in your preserving pan; then boil clarified sugar till it snaps; pour upon them as much as will cover them; then boil them several minutes, let them stand till the next day, then drain them from the syrup; boil the syrup, adding as much clarified sugar as will cover them; boil them till it blows; then put in your strawberries, boil them five minutes, let them stand till cold, then put them in your jars.

## TO PRESERVE RASPBERRIES WHOLE.

Take the raspberries with the stalks on or off, as you may fancy them; let them be quite sound; put them in your preserving pan; boil till it snaps as much clarified sugar as will cover them; then put them on a slow fire, and let them be gently boiled, the next day drain them from the syrup; boil the syrup till it blows; then put in your raspberries; make them scalding hot, but do not let them boil. When cold, put them in your jars.

## APPLE MARMALADE.

Scald them till they will pulp from the core, then take an equal weight of sugar in large lumps, dip them in water, and boil till it can be well skimmed, and becomes a thick syrup, then throw in the pulp, and let it simmer fifteen minutes over a quick fire.

A very little grated lemon peel will improve it.

## QUINCE MARMALADE.

Quarter your quinces; boil them till very tender, pulp them through a fine hair sieve; to every pound of pulp, take one pound of powdered lump sugar; let it boil to the consistence of raspberry jam; then put it into pots.

## TO MAKE ORANGE MARMALADE.

Take Seville oranges, according to the quantity you propose to make; half them and squeeze the juice from them; then cut out the pulp, leaving the rind very thin; then shred the rind very fine; boil it till very tender, boil the pulp very soft, and rub it through a fine

hair sieve; then mix the juice, pulp, and chips together; and to every pound add one pint of clarified sugar. Boil the sugar till it snaps then add the other ingredients. Let them boil ten minutes, and put it into pots.

#### DRIED APPLES.

Put them in a cool oven six or seven times, and gradually flatten them when soft enough to bear it without breaking. The oven must not be too hot, and should at first be very cool. Tart apples are the best for this purpose.

#### TO PRESERVE GOOSEBERRIES GREEN.

Take the gooseberries in the same state as for bottling, making a slight opening at the small end; make some water scalding hot, put the gooseberries into it, take them off the fire and cover them with common white paper, let them stand in the same water two days; then put them in your preserving pan and cover them with clarified sugar, let them stand four or five days; then put them on the fire and give them a gentle boil. The next day, drain them from the sugar, put them in your jar, boil the sugar till it blows, adding as much as will cover them; and they are fit for immediate use.

Note.—The sugar must be boiled till it blows; and it may be here necessary to observe what is meant by blowing: while the sugar is boiling, put in your scummer, let the sugar drain from it; then blow forcibly with your mouth; and if the sugar bladders on the opposite side of the scummer, it is sufficiently strong.

Gooseberry hops; the same as the gooseberries.

## TO CANDY ANY SORT OF FRUIT.

When finished in the syrup, that is, after the fruit has been preserved, put a layer of any kind into a sieve, and dip it suddenly into hot water, to take off the syrup hanging about it. Then lay it on a napkin before the fire to drain, and then do some more in the sieve. When the fruit is sufficiently drained, sift plenty of double refined sugar over it till it becomes quite white. Then set it on the shallow end of sieves in a slightly warm oven, and turn it three or four times. It must not be suffered to get cold till quite dry.

## TO CLARIFY SUGAR.

Break your sugar into large lumps, and to every pound, put half a pint of water, set it over the fire with the white of an egg well whipt, let it boil, and when ready to run over, check it with a little cold water, when it rises again, take it off the fire, and set it by in the pan for twenty minutes, then take the scum gently off, and pour the syrup into a vessel very quickly from the sediment.

DIRECTIONS HOW TO PROVE SUGAR BY  
THE SNAP.

While your clarified sugar is boiling for use, take the stem of tobacco pipe and some cold water, and when the sugar has boiled to a tolerable consistence, dip the pipe in the water, then in the sugar, about the depth of an inch, then again in the water; and the sugar that adheres to the pipe will pull off; dip it in the water, and if strong enough, it will snap like glass.



## TO PRESERVE GREEN GAGES.

Take the gages a little under ripe; prick them well all over with a small fork; put them in cold water as you do them; then put them on the fire; scald them till they are soft, taking care not to let the water boil; let them stand in the water in which they were scalded three days; then drain them, and put them in your preserving pan; and cover them with hot clarified sugar. Put them on the fire; give them a gentle boil; let them stand two days: then drain them; boil the syrup till it blows, adding as much clarified sugar as you find necessary; put them on the fire; let them be gently boiled and stand two days; then drain the syrup, put the gages in jars, boil the syrup till it blows, and pour it hot upon them.

## TO PRESERVE APRICOTS.

Take the apricots before they are quite ripe; push out the stones, and put the apricots on a slow fire; scald them till soft; take them out of the water with your scummer as soon as they are ready; put them in cold water, drain and lay them singly in your preserving pan; boil clarified sugar till it blows; pour as much as will cover them; then put them on the fire and let them boil gently about two or three minutes, and let them stand four days. Then drain the syrup from them; boil it till it blows strong, adding as much clarified sugar as is necessary to cover them. When cold, put them in your jars.

## FRUIT BISCUITS.

Take an equal weight of scalded fruit-pulp, and sugar finely sifted, beat it two hours, then put it into forms, made of white pepper, and dry it in a cool oven, turn the next day, and in three days box them.

## DAMSON CHEESE.

Bake the fruit in a stone jar, pour off some of the juice, and to every four pounds of fruit, weigh one pound of sugar. Put the fruit over the fire in the pan, let it boil quickly till it begins to look dry, take out the stones, and add the sugar, stir it well in, and simmer two hours *slowly*, then boil it quickly thirty minutes, till the sides of the pan candy, then pour the jam into potting pans about an inch thick.

## FINE SWEETMEAT FOR TARTS.

Take four pounds of ripe apricots, divide them, and take out the stones, blanch the kernels and put them to the fruit, add to it six pounds of green gage plums, and five pounds lump sugar. Let the whole simmer till the fruit be a clear jam. Remember it must not boil, and it must be well skimmed. When done, pour it into *small* pots.

## RASPBERRY-CAKES.

Take any quantity of fruit you please, weigh and boil it, and when meshed, and liquor is wasted, add as much sugar as was equal in weight to the raw fruit. Mix it very well *off* the fire, till the whole is dissolved, then lay it on plates, and dry it in the sun. When the top part dries,

cut it off into small cakes, and turn them on a fresh plate. When dry, put the whole in boxes with layers of paper.

TO PRESERVE CURRANTS IN BUNCHES.

Select, when ripe, some of the finest sprigs of red or white currants; open every one of the currants with a needle, then tie them in bunches of whatever size you think proper; place them in your preserving pan; boil till it blows; take as much clarified sugar as will cover them; gently boil them, let them stand till the next day, drain them from the syrup, put them into your jars, boil the syrup till it blows, then pour it to them.

Currant sprigs are preserved in the same manner.

TO KEEP GOOSEBERRIES

+ Pick full grown, but not ripe gooseberries, strip them, and put them into the wide-mouthed bottles: cork them gently with new soft corks, put them in an oven, from which the bread has been drawn, and let them stand till nearly a quarter shrunk, then take them out, and beat the corks in tight, cut them off level with the bottle, and rosin down close. Set them in a dry place.

TO PRESERVE DAMSONS.

+ Boil three pounds of sugar with six pounds of damsons, over a slow fire, till the juice adheres to the fruit, and forms a jam. Keep it in small jars.

## TO PRESERVE MOGUL OR EGG PLUMS.

Take them not too ripe; prick and *scald* them as green gages, taking care to have a very slow fire; let them stand in the water in which they were scalded, till the next day; then drain them, put them in your preserving pan; reduce your clarified sugar by adding a pint of water to every quart; pour as much as will cover them, put them on a slow fire, simmer them very gently five minutes, let them stand four days, then drain them; boil the syrup till it blows, gently pour it on them, let them stand six days; then drain them, put them in your jars, boil the syrup till it blows strong, adding clarified sugar sufficient to cover them.

## TO PRESERVE MORILLA CHERRIES.

Take as much clarified sugar as you think will cover the cherries you mean to preserve; boil it till it blows, then put in your cherries, let them boil briskly two minutes, take the scum off them, let them stand till the next day, drain them and boil the syrup till it blows; then put in your cherries, and as soon as they boil, take them off, and when cold put them into your jars.

## TO PRESERVE CHERRIES FOR DRYING.

Take the real Kentish cherries, stone them, and to every pound of cherries, take half a pint of clarified sugar; boil it till it snaps; put in your cherries and let them boil five minutes, let them stand till the next day, drain them, and as soon as your syrup boils, put in your cherries; let them boil two minutes, when

cold, drain them, and spread them singly on hair sieves to dry. The quicker they are dried the better; and the best mode is in a baker's oven, after the bread is drawn.

TO MAKE ICEING FOR CAKES.

Take of double refined loaf sugar, sifted fine, as much as you think will be sufficient for the cake or cakes you have to ice; put it in an earthen pan; add whites of eggs till it is pretty soft, then beat it well, adding a little lemon juice till you can just taste the acid, and lay it on your cake with a knife.

Observe the iceing should be beat with a small wooden spattle.

TO PRESERVE BUNCHED RASPBERRIES

Tie the raspberries in bunches of whatever size you please; place them in your preserving pan; boil clarified sugar till it snaps, pour it on your raspberries; boil them two minutes, let them stand two days; then drain the syrup from them, put them in your jars, and boil the the syrup till it blows very strong; then pour to them.

Sprig raspberries are preserved in the same manner.

CRANBERRIES

Are very good either for pies or puddings, but they require a great portion of sugar.

RASPBERRY VINEGAR.

Put two pounds of fruit into a bowl, and pour upon it half a gallon of the best white wine vinegar. The following day, strain the

liquor on two pounds of fresh raspberries, and the day following the same, but do not squeeze the fruit, only drain it as dry as possible. The following day, pass it through a canvas previously wet with vinegar. Put the whole into a stone jar, with a pound of sugar to every pint of juice, broken into large lumps, stir it till melted, then stand the jar in a saucepan of water, let it simmer, and skim it well. When cold, bottle it, and cork tight.

#### DIRECTIONS FOR KEEPING FRUIT.

As it is almost as necessary to know how to keep fruit when preserved as to preserve it, you will please to observe the following directions:—When your fruit in syrup, is in a state of fermentation, drain it from the syrup; then boil the syrup, put in your fruit, let that boil also. As soon as it is cold, return it to your jars. When your fruit is candied in the syrup, turn both the fruit and syrup together in your preserving pan, add a little water to reduce the strength of the syrup, let it boil and as soon as it is cold, return it to your jars.

#### QUEEN CAKES.

Beat a pound of butter, and mix it with four well beaten eggs strained, a pound of *dried* flour, the same quantity of powdered lump sugar, and the grated rind of two lemons, add the whole together, and beat it thirty times with a silver spoon. Put it in buttered cups or patty-pans, *half full*, and bake it twenty minutes.

## SPUNGE CAKE.

+ Weigh fifteen eggs, put their weight in *very fine* sugar, and that of nine in flour, beat the yolks with the flour, and the whites alone to a very stiff froth; then by degrees mix the whites and the flour with the other ingredients, and beat them forty minutes. Bake in a quick oven about one hour and ten minutes.

## TO MAKE BREAD.

Put a bushel of good flour into a trough, mix with it two gallons of warm water, and three pints of good yeast, put it into the flour, and stir it well with your hands till it becomes tough. Let it rise, and then add another two gallons of warm water and a pound of salt, work it well and cover it with a cloth; then begin to warm your oven, and by the time it is ready, the dough will also be ready; make your loaves about five or six pounds each; clean your oven, and put in your bread; shut it closes and bake it three hours.

The water in summer should be milk warm, in winter rather warmer.

## RICE AND WHEAT BREAD

+ Simmer two pounds of rice in a gallon of water till it becomes perfectly soft. When it is of due warmth, mix it very well with eight pounds of flour, with yeast and salt as for other bread. When well kneaded, set it to rise before the fire. Bake as other bread. This is also an economical method of making excellent bread

## FINE ROLLS.

Warm a bit of butter in half a pint of milk, add to it two spoonfuls of small beer yeast, and some salt; with the above ingredients mix two pounds of flour. Let it rise an hour, and knead it well; form your rolls, and bake them in a quick oven.

## FRENCH BREAD.

With a peck of fine flour, mix the yolks of twelve and the whites of eight eggs, beaten and strained, a quart of good yeast and some salt, and as much warm milk as will make the whole into a thin light dough; stir it well, but do not knead it. Have ready several wooden dishes, holding about a quart or three pints each, divide the dough among them, and set it to rise; then turn them out of the bowls into a quick oven. When done, rasp them.

French rolls are made by rubbing an ounce of butter into every pound of flour; one beaten egg, a little yeast, and a sufficiency of milk to make a moderately stiff dough; beat, but do not knead it. Let it rise, and bake on tins; when done, rasp.—Observe for the bread and rolls, the yeast must not be bitter, or the whole will be spoiled.

## POTATOE BREAD.

Boil six pounds of potatoes, work them with four ounces of butter, and as much milk as will cause them to pass through a cullender; take a pint of good yeast and the same quantity of warm water, mix it with the potatoes, and pour the whole on ten pounds of flour; add



salt as usual. Knead it well; and, if necessary, add more milk and warm water; then let it stand before the fire about an hour to rise.

## YORKSHIRE CAKES.

Take three pounds of flour, a pint and a half of warm milk, four spoonsful of yeast, and the eggs, beat the whole well together, and let it rise; then form your cakes, and let them rise on the tins before you bake, which must be in a slow oven.

Five ounces of butter may be warmed in the milk if agreeable.

## HARD BISCUITS.

Warm half a pound of butter in as much skimmed milk as will make four pounds of flour into a very stiff paste. Beat it with a rolling-pin, and work it perfectly smooth. Roll it pretty thin, and stamp out your biscuits; prick them full of holes, and bake them, for which purpose six or eight minutes will be sufficient.

## MUFFINS.

Take four pounds of flour, four eggs, a quarter of a pound of butter melted in a quart of milk, and ten spoonsful of good yeast. Mix the whole, and beat it well; then set it to rise three or four hours. Bake on an iron plate, and when done on one side, turn them.

## WINES AND COMPOUNDS.

## ENGLISH MOUNTAIN.

Take three gallons of spring water, and fifteen pounds of raisins chopped very fine: let them remain three weeks, then squeeze out the liquor, and put in a cask that has been fumigated with matches. Do not stop it till the fermentation has ceased.

Then bung it very tight, and, when fine bottle it off.

## CURRANT WINE.

Let your currants be ripe, mesh them with your hands, and to every quart of pulp add three pints of water. Mix them well together, and let them stand till they have done fermenting, then strain them through a hair-sieve, and to every gallon put three pounds (or more) of moist sugar. When the sugar is perfectly melted, put the liquor in a cask with a little dissolved isinglass. To every ten gallons, add one pint of brandy; bung it up, and let it remain one year, then bottle it.

Note—Half a pound more sugar to every gallon would be a great improvement.

## RAISIN WINE.

Take one hundred pounds of Malaga raisins, cut them slightly, and put them into a cask with twenty gallons of water, and five half pints

of brandy; stir well once every day for a week, then bung it closely up, and let it stand at least six months, then bottle it.

## ORANGE WINE.

To twelve pounds of lump sugar, put the whites of eight eggs well beaten, and six gallons of spring water, boil it one hour, observing to skim it; when nearly cold, add the juice and rinds of fifty Seville oranges. Let this stand till done fermenting, then put it in a cask. Take half a gallon of white wine, the juice of twelve lemons, and two pounds of loaf sugar, cover them close twelve hours, and take care to leave no seeds in, then add to the rest; put six of the lemon rinds into the cask. Let it stand fourteen days before you bottle it off.

## GINGER WINE.

To ten gallons of water, put ten pounds of lump sugar, ten ounces of bruised ginger, and the whites of eight eggs beaten to a froth, boil them together one hour, and take off the scum as it rises; then put it in a tub, and let it stand till cold; then put it in a barrel with the rinds of ten lemons peeled very thin, and the juice of thirteen strained from the seeds, and one quart of brandy; put a spoonful of yeast on the top, and stop it close; in a fortnight bottle it, and in another fortnight it will be fit for use.

## GOOSEBERRY WINE.

Take your fruit, not over ripe, bruise it in a wooden vessel, but not much, then measure,

and to every gallon put two of cold water, mix them well together, and let them stand twenty-four hours, then strain it through a bag and to every gallon put four pounds of sugar. Let it dissolve, stir it well, cask it, and let it work two days. Bung it for a week, then draw it off. Rinse the cask with a little brandy, and to every gallon add three quarters of a pound more of sugar: mix it well, return it to the cask, bung it up for two or more months, then bottle it.

## COWSLIP WINE.

To fifty pounds of sugar, add twenty-four gallons of water, boil it for an hour, carefully skimming. Pour it into a tub, and when cold, add twelve pecks of bruised cowslip flowers, with the peel and juice of twenty lemons, and two quarters of good ale yeast. Stir it well for three days, then rack it into a clean cask, cowslips and all, with half a gallon of brandy. When it has done working, bung it close.

## ELDER WINE.

To every gallon of ripe elder berries, put four gallons of water, half an ounce of ginger, and two ounces of allspice, boil it twenty minutes, strain it through a hair-sieve, and put it in your pan again with three pounds of moist sugar to every gallon, boil it thirty minutes, put in your tub a few pounds of raisins cut into halves, pour the boiling liquor on them; when it is nearly cold, add some ale yeast, and let it work three days, tun it, add a quart of brandy to every thirty-six gallons, and bottle it at Christmas.

## APRICOT WINE.

Pick you fruit when nearly ripe, wipe and quarter them, to every eight pounds, add six quarts of water; let them boil till the water tastes strong, then strain them through a hair-sieve, and put half a pound of fine sugar to every quart of liquor, boil and scum till it ceases to rise. Put it into an earthen stein twenty-four hours, then bottle it up with a lump of sugar in each bottle

## RASPBERRY WINE.

Take equal quantities of fruit and water, bruise and let them stand two days, then strain it, and to every gallon put four pounds of coarse sugar; when dissolved, put the liquor in a barrel, and when fine (which will be generally in three months), bottle it, and in each bottle put a large spoonful of brandy.

## BLACK CURRANT WINE.

To every gallon of juice, put the same quantity of water, and to every gallon of this mixed liquor, put four pounds of the finest moist sugar, put the whole in a cask, reserving a little to fill up. Put the cask in a warm dry room, and the liquor will ferment of itself; skim off the refuse, and when the fermentation ceases, fill up with the reserved liquor. When it has quite done working, add a bottle of brandy to every five gallons of wine. Bung it close for one year, then bottle it, and filter the thick part

## BALM WINE.

Boil six pounds of sugar in two gallons of

water, scum it, and put in two handfuls of balm, and let it boil fifteen minutes, strain it off, cool it, add some yeast, and let it stand two days; put in the rind and peels of two lemons, and let it stand in the barrel six or eight months.

#### MIXED WINE.

Take of white, red, and black currants, cherries, and raspberries, equal quantities, mesh them, and pass the juice through a strainer; to every two quarts of which boil six pounds of moist sugar in six quarts of water, and scum it clean; when cold, mix the juice with it, and put the whole into a barrel that will just hold it, put in the bung slightly, let it remain ten days, then close it up, and let it stand four months, observing to add a little brandy to it.

#### FAMILY WINE.

A very useful family wine may be made of the birch-tree. While the sap is rising in the early part of March, holes should be bored in the body of the tree, and fossets of elder placed in them to carry off the liquor. If the tree is large, it may be tapped in several places, and one branch sometimes yields a gallon a day. The sap thus procured is to be boiled with sugar, one pound of which must be put to every pound of liquor. It must be then fermented, and treated in the same manner as other made wines.

#### MEAD.

Take twenty-four pounds of honey and six

gallons of water, boil it one hour, skim it well, then add an ounce of hops to every gallon, and boil it thirty minutes longer, and let it stand till next day; put it into your cask, and to every twelve gallons, add one quart of brandy, stop it lightly till the fermentation is over, then stop it very close. Keep it one year before you tap.

## DAMSON WINE.

To every gallon of water, put two pounds and a half of sugar, boil them two hours, and skim it carefully all the time, and to each gallon allow five pounds of fine damsons, with the stones taken out, boil them till the colour is a fine red, strain the liquor, ferment it in an open tub or pan for four days, pour it clear from lees into a clean cask, let it stand till it is done working, close it for eight months, and then bottle it off. If kept a year or more in bottles, it will be a great improvement.

## BRANDY.

There are various sorts, but the French brandies are most esteemed. Should your brandy be deficient in flavour, dissolve some sugar-candy in warm water, and take an equal quantity of prunes; put the whole in your brandy, and it will be a great improvement. French brandies may be mixed with Spanish or Cette brandies, which are considerably cheaper. All brandies are originally white, and become coloured by age. Or you may, for a light colour, use turmeric and treacle; and for a deep colour, burnt sugar.

## RUM.

Jamaica is the best.—An excellent flavour may be given to it by putting into the cask some pine-apple rinds. The longer rum is kept, the more valuable it becomes. If your rum wants a head, whisk some clarified honey with a little of the liquor, and pour the whole into the cask. Three pounds of honey is sufficient for sixty gallons.

## HOLLANDS

Is generally over proof. Lower it with clear bright British spirits: the water you use must have been boiled. When it is cold, put a piece of couch lime into it. When settled, pour off the water from the lime, mix it well with the Hollands and spirits; stir it well. The shells and whites of eggs beaten well together, is a good thing to fine Hollands. Rose-water is a great improvement to its flavour.

## CHERRY BRANDY.

Stone twenty pounds of black cherries, bruise the stones in a mortar, and put them into two gallons of the best brandy. Let it stand forty days well covered, then rack it off, and bottle it. Morello cherries, managed in the same manner, will also be very excellent.

## RASPBERRY BRANDY

Raspberry brandy is prepared in the same manner as cherry brandy, and forms an excellent cordial mixed with it.



## LEMON BRANDY.

Pare twenty-four lemons, and steep the peels in four quarts of brandy, squeeze the lemons on three pounds of fine lump sugar, and add a gallon of water; the following day mix the ingredients, and pour in three pints of boiling milk; let it remain forty eight hours, then strain it off.

## ORANGE BRANDY.

Steep some orange rinds, with a few pieces of lemon rind (the whole sliced thin) in four quarts of brandy. Boil a gallon of water with three pounds of sugar, let it boil some time, then put it to the brandy.

## LIME WATER.

Take three pounds of lime, put it in a pail, and pour on as much water as will slack it; when dissolved, add two gallons of water, and when cold and settled, it is fit for use.

## CARAWAY BRANDY.

Steep four ounces of caraway seeds, and a pound and a half of sugar, in a gallon of brandy. Let it stand two days, then bottle it.

## TO IMPROVE ENGLISH BRANDY.

Take ten gallons of English brandy, one ounce of tincture of japanica, and three ounces of spirit of nitre dulcis, mix these ingredients well with some of the spirit, then pour it into the cask, and stir it about.

## PRINCE'S CORDIAL.

Take of cherry brandy, of currant wine, and orange wine, each a quart, one gallon of spirits, half an ounce of mace, a quarter of an ounce of cloves, and half an ounce of cinnamon, the same weight of coriander seeds, the same of caraway, five drops of the oil of orange, and the same of the essence of lemon; with two pounds of loaf sugar; measure the whole, and make it up to twelve quarts with water. Steep the spice and seeds in the spirits six days, having previously bruised them; colour with burnt sugar.

## PEPPERMINT

For compounds, any spirit extracted from sugar, malt, crab, cyder, or raisins, may be made use of.

For five gallons, take three and a half of spirits, and four pennyweights of the oil of peppermint, with three pounds of loaf sugar, and half a pint of spirits of wine, fill it up with water, and fine as you do Geneva. Also observe, that in all compounds, the oil must be killed and worked in a similar manner.

## ENGLISH NOYEAU.

Blanch and bruise half a pound of bitter almonds, put them into a quart of cold water, and let them stand two hours, then add six pints of the juice of white currants, six pounds of fine lump sugar, the peels of six lemons grated, and ten gallons of white brandy; stir them well together, and let them stand three

days, then strain it through a jelly-bag, and bottle it off. Two quarts of fresh brandy put on the dregs, will, after standing three days, make an excellent liquor for giving a flavour to puddings, &c.

#### QUEEN'S CORDIAL.

For three gallons of spirits, take two pennyweights of the oil of mint, one of oil of caraway, an ounce of coriander seed, and the same of caraway seeds, half an ounce of cassia, half an ounce of mace, a pint of spirits of wine, and two pounds of lump sugar, add water to taste. Observe the spice, seeds, and cassia, must be steeped in the spirits and well shaken daily. Fine with alum only.

#### CAPPILLAIRE.

Take fourteen pounds of lump sugar, and seven of moist, mix eight well beaten eggs with the sugar, and boil it in four gallons of water, continuing to skim it till no more scum appears. Strain it through a coarse bag, and add three pennyweights of the essence of lemon; then bottle it in small bottles for use.

#### ENGLISH PORT.

Put four gallons of good port wine into a thirty-gallon cask that has been fumed with a match; add to it twenty gallons of good cyder; then nearly fill your cask with French brandy — The juice of sloes and elderberries will make it of a proper roughness; put in some cochineal to colour it. You may use turnip juice, or raisin cyder, instead of cyder; and brandy cyder instead of French brandy.

## BLACKBERRY WINE.

When they are ripe, bruise them, and to every quart of blackberries, put a pint of boiling spring water, let them stand till next day, strain them through a sieve, and to every quart of liquor, put rather more than half a pound of sugar; when your sugar is melted, put it in a cask.

## SWEET ACID.

Take a gallon of lemon juice, and set it over a gentle fire, in a brass pan, with two pounds of good moist sugar; simmer till it becomes a syrup, and when cold, bottle for use.

## BITTERS

Steep an ounce of gentian root, and a quarter of an ounce of Virginia snake root, and a quarter of a dram of cochineal, in a pint of brandy, for three days, strain it through some paper and bottle it for use.

## CYDER AND PERRY.

In cyder, use gennatins, golden-pippins, pear-mains, red streaked pippins, &c. &c. for which purpose, they should be sufficiently ripe to shake from the trees with ease; bruise them to a mesh and squeeze them through a hair-sieve into a cask that has been fumigated with a match, then mesh the pulp with some warm water, and when strained add a fourth part of the cyder. To make it work well, beat a little flour, the whites of some eggs and a little honey together, put them into a small linen bag, and

TO CURE THE ACID, OR RESTORE BRITISH WINE, WHEN IT IS PRICKED.

Rack off your wine into another cask, fumigated with a match, and to every five gallons put in an ounce of oyster powder and a quarter of an ounce of bay salt, and stir it well in with a staff; then rack it, in a few days, into another cask that has been well fumigated. If you can procure the lees of some of the same kind, it will be an improvement, and to every five gallons, put a pint of brandy.

ENGLISH SACK.

To every gallon of water, put four sprigs of rue and a handful of fennel roots; boil these for half an hour—then strain it; and to every quart of liquor, put three quarters of a pound of honey: boil it two hours; scum it well; when boiled pour it off, and turn it into a clean cask. Keep it one year in the cask; then bottle it off, and it will be excellent.

ENGLISH MOUNTAIN.

To every gallon of spring water, put five pounds of raisins, chopped exceeding fine; let them remain three weeks, then squeeze out the liquor, and put it into a cask that has been fumigated with some matches; do not stop it till the fermentation has ceased, then bung it tight, and, when fine, bottle it off.

SHRUB.

Take a gallon of rum, six pounds of lump sugar dissolved in a quart of lime juice, and mix the whole well together; then put it in a cask, and when fine, bottle it for use.

let them hang by a string in the middle of the cask, then put in a pint of good ale yeast, let it cleanse itself six days; then bung it down.

OR,

Take the apples before they are quite ripe, and let them lie two days in a heap to sweat, mesh them, press out the juice, put it in a cask, observing to leave room for it to work; make a small hole near the bung-hole, but allow it no other vent; add to the whole some sugar, but not more than two pounds to every hogshead, and four pounds of Malaga raisins; then rack it off, and put it in a cask with a small hole as before; then let it remain till you think proper to bottle it, which should be done either in March or April.

#### TO MANAGE CYDER.

To improve the flavour of a hogshead, take one gallon of French brandy, half an ounce of cochineal, a pound of alum, and three pounds of sugar-candy, beat the latter articles well together, and steep them two days in brandy; pour the whole into the cyder, and stop it close six months.

#### TO CURE ROPY WINE.

Tap the wine, and cover the end of the cock that goes into the cask with a piece of coarse linen cloth; rack it into a dry cask, with a quarter of a pound of powdered alum, shake it well, and it will fine down, and be a pleasant wine.

## TO TAKE AN ILL SCENT FROM WINE.

Make a long thin row of dough, bake it, and stick it well with cloves, hang it in the cask, and it will draw the ill scent from the wines.

## FOR WINE WHEN DECAYING.

Make an ounce of roch alum into powder, draw out three gallons of the wine, put in it the alum, and beat it for half an hour, return it to the rest in the cask, and when fine, which will be in seven or eight days, bottle it off.

## TO SWEETEN WINES.

To fifteen gallons of wine, put half a pound of dry ground mustard seed, and a small handful of clary flowers, put it in a linen bag, sink it to the bottom of the cask.



## MISCELLANEOUS ARTICLES

*For the Use of the Sick.*

## AN EXCELLENT BROTH.

Boil four pounds of loin of of mutton in a gallon of water with some chervil, till it is reduced to two quarts, remove some of the fat, and use it as agreeable. Any other herbs may be used.

EEL BROTH

Set a pound of small eels over the fire with six pints of water, some parsley, onion, and a few pepper-corns. Simmer till the broth is good, then strain it off, and add salt. The above quantity should be reduced by simmering to three pints.

CALVE'S FEET BROTH.

Boil a set of feet in six quarts of water, till reduced to three, strain it, and set it by; when wanted for use, remove the fat, and a cupfull of the jelly into a saucepan, and nutmeg; when it is near boiling, beat up a little of it with the yolk of an egg, and a bit of butter, and some lemon peel; stir the whole together, do not suffer it to boil.

ARROW-ROOT.

Care must be taken to procure that which is genuine, mix it in the same manner as you would starch; then add a glass of sherry, with sugar and nutmeg to fancy, or a little brandy.

TAPIOCA JELLY.

Wash some tapioca in cold water, and soak it in fresh water six hours; then let it simmer in the same water, with a bit of lemon peel, till it becomes clear, then add lemon juice, wine, and sugar, agreeable to taste.

ARROW-ROOT JELLY.

Boil a pint of water, with two spoonsful of good brandy, some nutmeg and sugar, then pour



it boiling hot on two spoonful of arrow-root, previously mixed smooth with cold water.

#### CHICKEN BROTH.

Skin and divide your chicken, put it in some water with a blade of mace, one sliced onion, and a few white pepper-corns, simmer till sufficiently good; then strain it, and remove the fat.

#### VEAL BROTH.

Put four pounds of veal into a gallon of water, with a large crust of bread, two blades of mace, and some parsley, let it boil three hours closely covered, then skim it clean.

#### PORK-JELLY.

Beat a leg of pork, and break the bone, put it over the fire with three gallons of water, and let it simmer till reduced to one, stew half an ounce of mace and the same quantity of nutmeg in it; strain it, and when cold, remove the fat. A glass-full the first and last thing is good. Season it with salt.

#### GLOUCESTER JELLY.

Take two ounces each of hartshorn shavings, eringo root, pearl-barley, rice, and sago, simmer them with three quarts of water till reduced to one; then strain it off, when cold it will be a jelly; it may then be dissolved in wine, milk, or broth, as occasion may require.

#### PANADA.

Set your water on the fire with a glass of sherry, some loaf sugar, add a little grated nut-

meg and lemon peel; have some grated crumbs of bread ready, and the moment it boils, put them in without taking it off, and let it boil as fast as possible; when sufficiently thick just to drink, take it off.

## SIPPETS.

On a very hot plate, lay sippets of bread, and pour some beef, mutton, or veal-gravy on them, then sprinkle a little salt over them

## EGGS.

Weakly persons may take eggs in the following manner; beat an egg very fine, add some sugar and nutmeg, pour upon it a gill of boiling water, and drink it immediately; or mix up an egg with a glass of wine, or a spoonful of brandy and a little sugar.

## OR,

Eggs very little boiled, or poached, are extremely nourishing, but the yolk alone should be eaten by sick person.

## AN EXCELLENT RESTORATIVE.

Bake four calves feet in two quarts of water and the same quantity of new milk, in a close covered jar four hours; when cold, remove the fat, and give a jelly-glass the first and last thing. It may be flavoured to taste by lemon peel, cinnamon, mace, sugar, &c.

## OR,

Boil half an ounce of isinglass shavings with a quart of new milk, till reduced to a pint;

add some sugar and a bitter almond shred small. Take this at bed time, but not too warm.

#### CAUDLE.

Put two spoonsful of oatmeal into a quart of water, with some mace and lemon peel, stir it often, and let it boil half an hour; strain it, put in some sugar, white wine, and nutmeg. To make brown caudle, prepare the articles as above, and after straining, add to them a pint of good mild ale, and flavour with brandy and sugar.

#### OR,

Boil up a pint of fine gruel, with a bit of butter about the size of a walnut, two table-spoonsful of brandy, the same quantity of white wine and capillaire, add a little grated lemon peel and nutmeg.

#### WHITE GRIT CAUDLE.

Well wash half a pint of split grits, and boil them in three pints of water till it becomes sufficiently thick; stir it frequently; strain it through a hair-sieve, and sweeten to your taste.

#### BROWN GRIT CAUDLE.

Well wash half a pint of grits, boil them in rather better than a quart of water, till it is as thick as you possibly can strain it through a sieve; then thin it with half a pint of ale or mild beer, and a glass of liquor; sweeten it to your taste

## RICE CAUDLE.

Mix some ground rice smooth with a little cold water, then put it into boiling water; when it becomes sufficiently thick, add a bit of lemon peel, and some cinnamon, a glass of brandy, and sugar to taste.

## MULLED WINE.

Boil a pint of wine with nutmeg, cloves, and sugar, serve it with slices of toasted bread; or beat up the yolks of four eggs with a little cold wine, and mix them carefully with the hot wine, pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve with toasted bread as above.

OR,

Boil some spice in a little water, till the flavour is extracted, then add a pint of port wine, with some sugar and nutmeg.

## SAGO.

Soak your sago in cold water one hour, wash it well, and pour off the water; then add some more, and simmer the whole till the berries are clear; then add lemon, wine, spice, and sugar, and boil the whole up together.

## SALOOP.

Boil some wine, water, sugar, and lemon peel, together; then add the saloop-powder, previously rubbed smooth with a little cold water, and boil the whole a few minutes.

## MULLED ALE.

Boil a quart of good ale with some nutmeg, beat six eggs, and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it from curdling; warm, and stir it till sufficiently thick, add a piece of butter, or a glass of brandy, and serve it with dry toast.

## CHOCOLATE.

Scrape a cake of chocolate into a pint of boiling water, mill it off the fire till it is dissolved; then let it boil gently, pour it into a bason, and let it stand in a cool place for several days; when wanted, put in some milk, boil it with sugar, and mill it well; or, if the stomach is weak, make some gruel as thick as the chocolate, strain it, and mix them together.

## COFFEE MILK.

Boil two ounces of well ground coffee in a quart of milk for twenty minutes, and put in a shaving or two of isinglass to clear it; let it boil a few minutes, stand it by till fine, then sweeten to taste.

## COFFEE.

Pour a quart of boiling water on one ounce of ground coffee, let it boil a few minutes; then pour out a cupful and return it; repeat this several times: dissolve five or six chips of isinglass in a little boiling water, add it to the coffee, and boil it ten minutes longer: then stand it by, and in a few minutes the coffee will be perfectly clear: cream and Lisbon sugar should be served with coffee.

## ARTIFICIAL ASSES' MILK.

The real should be taken, if it can be possibly procured; but, if not, the following imitation must serve: mix four spoonsful of boiling water, four of milk, and two well beaten eggs, sweeten with white sugar-candy, powdered. Take it three times daily.

## RICE MILK.

Rub down a little ground rice, mix it with two quarts of milk, and boil it, add lemon peel, cinnamon, and nutmeg; when nearly done, sweeten it agreeable to taste.

## MILK PORRIDGE.

Prepare a fine gruel of split grits, strain it, and then add a sufficiency of milk, and serve with toast.

## BAKED MILK.

This is an excellent article for weak or consumptive persons. Put half a gallon of milk into a jar, tie it down with writing-paper, and after the bread is drawn, let it stand all night in the oven; the next morning it will acquire the thickness of cream, and may be drank as occasion requires.

## FEVER DRINK.

Boil three ounces of currants, two of raisins carefully stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart, strain it, throw in a bit of lemon peel, and let it stand an hour.

## WATER GRUEL.

Put a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times stirring it often. Then strain it through a sieve, salt it to the palate, and put in a large piece of fresh butter. Brew it with a spoon till the butter is all melted, and it will be then fine and smooth.

## CRANBERRY GRUEL.

Mesh half a pint of cranberries in some water, and boil a large spoonful of oatmeal in two quarts of water; then put in the mesbed cranberries with some sugar and lemon peel, boil it forty minutes, and strain it off; add a glass of brandy, or sweet wine.

## CURRANT GRUEL.

Make a quart of water gruel, strain and boil it with two table-spoonful of currants till they are quite plump, add some nutmeg, sugar, and a glass of sweet wine.

## A PLEASANT DRINK.

Into a pint of cold water, pour two spoonful of capillaire, and the same quantity of vinegar.

## DRAUGHT FOR A COUGH

Beat two fresh eggs, mix them with half a pint of new milk warmed, two table spoonful of capillaire, the same quantity of rose-water, and a little nutmeg. Observe it must not be warmed after the egg is added. Take it the first and last thing.

## BARLEY WATER.

Boil a quarter of a pound of pearl-barley in a gallon of water, till it is quite soft and white, then strain off the water, and add to it a little currant jelly, lemon or milk.

OR,

Wash a little common barley, and let it simmer in three or four pints of water with a little lemon peel. This is preferable to pearl-barley.

## APPLE WATER.

Peel and slice some tart apples, add some sugar and lemon peel; then pour some boiling water over the whole, let it stand in a covered jug by the fire for an hour or more, when it will be fit for use.

OR,

Pour boiling water on roasted apples; let them stand three hours, then strain and sweeten lightly.

## SEED WATER.

Take two spoonsful of coriander seeds, and one of caraway seeds, bruise them well in a quart of water, strain them, beat the yolks of two eggs, and mix with the water; then add some sweet wine and lump sugar.

## LEMON WATER.

Peel some lemon rind very thin, put it in a tea-pot, and pour on some boiling water; pour it out into a cup, with some milk and sugar



OR,

Peel a lemon, cut a few slices, pour boiling water upon it, and it will soon be fit for use: this is proper to drink in a fever.

WHEY.

Cheese whey is exceedingly wholesome to drink.

ORANGEADE OR LEMONADE.

Press the juice out; then pour boiling water on a part of the peel, and cover it close; boil some water and sugar to a thin syrup, and skim it well; when all are cold, mix the juice, the infusion, and the syrup, and strain the whole.

WHITE WINE WHEY.

Put a pint of new milk on the fire; when it boils up, pour in as much white wine as will completely turn it; then let it boil once up, and set it aside till the curd subsides; pour the whey gently off, and add to it a pint of boiling water and some loaf sugar.

EGG WINE.

Mix a well beaten egg with a spoonful of cold water, then boil a little white wine, water, sugar and nutmeg together; when it boils, gradually stir in the egg for about one minute; then serve with toast.

SWEET BUTTER-MILK.

Take the milk from the cow into a small churn; in about ten or twelve minutes, begin

churning, till the flakes of butter swim about thick, and the milk appears thin and blue; then strain it, and drink it frequently.

#### LEMON WHEY

Boil a quart of milk and water, add to it the juice of two lemons, let it simmer five minutes; then strain it off, and add a little sugar. This is an excellent drink to promote perspiration.

#### RASPBERRY VINEGAR.

To a market gallon raspberries, take half a gallon of common vinegar, put it into an earthen pan, and let them stand three days; then strain them through a flannel bag, turning back the juice till it runs bright: and to every quart of juice take a quart of clarified sugar, boil it till it snaps, put in your juice and boil it one minute, take off the scum, put it in a stone bottle, and it will keep if necessary two years.

#### BREAD SOUP.

Boil some pieces of bread-crust in a quart of water, with a small piece of butter, beat it up with a spoon, and keep it boiling till the bread and water be well mixed; then add a little salt.

#### ORGEAT.

Blanch and beat a quarter of a pound of sweet almonds with a table spoonful of orange-flower-water, and four bitter almonds, then add half a gallon of milk and water to the paste, and sweeten with capillaire.

## WINE POSSET.

Boil some slices of white bread in a pint of milk, when soft, take it off the fire, grate in some nutmeg, and a little sugar; pour it out, put half a pint of sweet wine into it by degrees, and serve it with toasted bread.

## ALE POSSET.

Warm a quart of milk with a piece of white bread in it, then warm a quart of ale with some sugar and nutmeg; when the milk boils, pour it upon the ale, let it stand five minutes to clear, and it will then be fit for use.

## STEWED PRUNES

Stew them gently in a small quantity of water till the stones will slip out; but, observe, they must not be boiled too much. These are useful in any complaint where fruit is proper, especially in fevers.



## HASHING AND MINCING.

## CALF'S HEAD.

As a *whole* calf's head is rather too large for the consumption of most families at one time, and as we mean to confine our receipts within such compass as may with equal convenience and pleasure suit all, so we shall here give directions for only hashing *one-half*, observing

that should there be occasion for doing the whole, it is only doubling the ingredients here given for a part.

Wash the head as clean as possible, and then boil it a quarter of an hour. When cold, cut the meat, as also the tongue, into thin broad slices, and put them into a stewing-pan, with a quart of good gravy. When it has stewed three quarters of an hour, put in an anchovy, a little beaten mace, cayanne pepper, two spoonful of lemon-pickle, the same quantity of walnut catchup, half an ounce of truffles and morels, a slice or two of lemon, some sweet herbs, and a glass of white wine. Mix a quarter of a pound of butter with some flour, and put it in a few minutes before the meat is done. In the mean time put the brains into hot water, and beat them fine in a bason; then add two eggs, a spoonful of flour, a bit of lemon peel shred fine, and a little parsley, thyme, and sage chopped small. Beat them all well together, and stew in a little pepper and salt; then drop them in little cakes into a pan with boiling lard; fry them of a light brown, and lay them on a sieve to drain. Take your hash out of your pan with a fish-slice, and lay it in your dish. Strain your gravy over it, and lay upon it a few mushrooms, forcemeat balls, the yolks of two eggs boiled hard, and the brain cakes. Garnish with sliced lemon and pickles.—If the company is so large that there should be a necessity for dressing the whole head, in order to make a pleasing variety, do the other half thus:—When it is parboiled, hack it cross and

cross with a knife, and grate some nutmeg all over it. Take the yolks of two eggs, a little salt and pepper, a few sweet-herbs, some crumbs of bread, and a little lemon peel chopped very fine. Strew this over the head, and then put it in a deep dish before a good fire. Baste it with butter, and keep the dish turning till all parts are equally brown. Then take it up, and lay it on your hash. Blanch the half of the tongue, and lay it on a soup plate; boil the brains with a little sage and parsley, chop them fine, and mix them with some melted butter, and a spoonful of cream, make it quite hot, then pour it over the tongue, and serve it up with the head.—The mode of doing this half is usually termed *grilling*.

#### VEAL MINCED.

First cut your veal into thin slices, and then into small bits. Put it into a saucepan with half a pint of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea-spoonful of lemon-pickle, and a large spoonful of cream.—Keep shaking it over the fire till it boils, have sippets of bread ready in the dish, and then pour the whole over them. Garnish with sliced lemon

#### MUTTON HASHED.

Cut your meat into small pieces as thin as possible; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there is just enough for sauce; then strain it, and put it into

a saucepan, with a piece of butter rolled in flour; then put in the meat, and when it is very hot it is enough. Season with pepper and salt. Have ready some thin bread toasted brown and cut three-corner-ways, lay them in the dish, and pour over the hash. Garnish with pickles and horse-radish.

## TURKIES.

Cut the flesh into pieces, and take off all the skin, otherwise it will give the gravy a greasy disagreeable taste. Put it into a stewpan with a pint of gravy, a tea-spoonful of lemon-pickle, a slice of the end of the lemon, and a little beaten mace. Let it boil about six or seven minutes, and then put it into your dish. Thicken your gravy with flour and butter, mix the yolks of two eggs with a spoonful of thick cream, put it into your gravy, and shake it over the fire till it is quite hot, but do not let it boil; then strain it, and pour it over your turkey. Lay sippets round, serve it up, and garnish with lemon and parsley.

## OR,

Cut the remains of a roasted turkey into pieces, and put them into a stewpan with a glass of white wine, chopped parsley, shalots, mushrooms, truffles, salt, and pepper, and about half a pint of broth. Let it boil half an hour, which will be sufficient to do it; then add a pounded anchovy and a squeeze of lemon. Scum the fat clear from the sauce, then pour the whole into your dish over sippets made of toasted bread cut thin.—Garnish with sliced lemon.

## FOWLS.

Cut up your fowl as for eating, then put it into a stewpan with half a pint of gravy, a tea-spoonful of lemon pickle, a little catchup and a slice of lemon. Thicken it with flour and butter; and just before you dish it up, put in a spoonful of good cream. Lay sippets in the dish, and pour the hash over them.

## CHICKENS.

Cut a cold chicken into pieces, and if you have no gravy, make a little with the long bones, onion, spice, &c. Flour the chicken, and put into the gravy, with white pepper, salt, nutmeg, and grated lemon. When it boils, stir in an egg, and mix it with a little cream. As soon as it is thoroughly hot, squeeze in a little lemon-juice, then put the whole into a dish, strew over it some crumbs of bread, brown them with a salamander, and then serve it up hot to table.

## PARTRIDGES OR WOODCOCKS.

Having cut it up in the usual manner as when first brought to the table, work the entrails very fine with the back of a spoon, put in a spoonful of red wine, the same of water, and half a spoonful of vinegar; cut an onion in slices, and put it into rings; roll a little butter in flour, put them all into your pan, and shake it over the fire till it boils; then put in your bird, and when it is thoroughly hot, lay it in your dish, with sippets round it. Strain the juice over the bird, and lay the onions in rings. This will make a delicate dish for two people

either for dinner or supper; and where there is a large company is an ornamental addition to other articles provided.

#### WILD DUCKS.

Cut up your duck in the usual manner, then put it into a pan, with a spoonful of good gravy, the same of red wine, and an onion sliced exceeding thin. When it has boiled two or three minutes, lay the duck in the dish, and pour the gravy over it. You may add a teaspoonful of caper-liquor, or a little browning.

#### HARES.

Cut your hare into small pieces, and if you have any of the pudding left, rub it small and put to it a gill of red wine, the same quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, and a quarter of a pound of butter rolled in flour. Put these all together in a saucepan, and set it over a slow fire, shaking it at times that the whole may be equally heated. When it is thoroughly hot (for you must not let any kind of hash boil as it will harden the meat) take out the onion, lay sippets in and round the dish, pour in your hash, and serve it hot to table.



## THE ART OF BREWING.

To complete the Housekeeper's knowledge in all domestic concerns, it is essentially necessary she should be properly acquainted with the method of brewing malt liquors, more especially should she be principal provider for a numerous family. This business will therefore form the subject of the present head, and the mode to be pursued throughout the whole process we shall endeavour to lay down in so clear, concise, and intelligent a manner, as may easily guide the unacquainted, and perhaps, in some degree, be materially beneficial to those already informed.

*The principles on which a Copper should be built for Brewing.*

There are several things that demand peculiar notice previous to the actual process of brewing malt liquors; and those are with respect to the various implements necessary to effect and facilitate a proper execution of so important a business.

The first thing that presents itself among these is the copper, the proper position of which, and manner of it being set, are matters that require very attentive consideration. The most beneficial mode to be adopted is this: Divide the heat of the fire by a stop; and if the door and draught be a direct line, the stop

must be erected from the middle of each outline of the grating, and parallel with the centre sides of the copper; by which method the middle of the fire will be directly under the bottom of the copper. The stop is composed of a thin wall in the centre of the right and left sides of the copper, which is to ascend half the height of it. On the top must be left a cavity, from four to six inches, for a draught for that half part of the fire which is next the door of the copper; and then the building must close all round to the finishing at the top. By this method the heat will communicate from the outward part of the fire round the outward half of your copper, through the cavity, as will the farthest part of the flue, which also contracts a conjunction of the whole, and causes the flame to glide gently and equally round the bottom of the copper.

The advantages derived from your copper being set in this manner are very great, nor is the saving of fuel the least object of consideration among them. It has a material pre-eminence over wheel draughts; for with them, if there is not particular attendance given to the hops, by stirring them down, they are apt to stick to the sides, and scorch, which will deprive the liquor of having its sweet and proper flavour. By the before mentioned method the copper will last many years more than it will by the wheel-draught; for that draws with so much violence, that should your liquor be beneath the communication of the fire, your copper will thereby be liable to injury; whereas

by the other method, you may boil half a copper full without fear of any bad consequence.

*On the proper Management of Vessels for Brewing and the Necessity of keeping them in due Order.*

On the preceding day that you intend to brew, make a strict examination into all your vessels, that they are thoroughly clean, and in a proper state for use.—They should never be converted to any other purpose, except for the use of making wines; and, even in that case, after done with, should be properly cleansed, and kept in a place free from dirt. Let your cask be well cleaned with boiling water; and if the bung hole is large enough, scrub them well with a small birch-broom, or brush. If you find them bad, and a very musty scent comes from them, take out the heads, and let them be scrubbed clean with a hand brush, sand and fullers-earth. When you have done this, put on the head again and scald it well, then throw in a piece of unslacked lime, and stop the bung close. When they have stood some time, rince them well with cold water, and they will be properly prepared for use.

The greatest attention must likewise be paid to the care of your coolers, which are implements of very material consequence; for, if they are not properly kept in order, your liquor, from a secret and unaccountable cause, abstracts a nauseousness that will entirely destroy it. This often proceeds from wet having been infused in the wood, as it is apt to lodge in the

crevices of old coolers, and even infect them to such a degree, that it will not depart, though many washings and scaldings are applied. One cause incidental to this evil is, suffering women to wash in a brew-house, which ought by no means to be permitted, where any other convenience can be had; for nothing can be more hurtful than the remnants of dirty soap suds left in vessels calculated only for the purpose of brewing.

When you prepare the coolers, be careful never to let the water stand too long in them, as it will soak in, and soon turn putrid, when the stench will enter the wood, and render them almost incurable. To prevent such consequences, as well as to answer good purposes, it has been recommended, where fixed brew-houses are intended, that all coolers should be leaded. It must be admitted, in the first place, that such are exceeding cleanly; and secondly that it expedites the cooling part of your liquor worts, which is very necessary to forward it for working, as well as afterwards for cooling the whole; for evaporation causes considerably more waste than proper boiling. It is also indispensably necessary that your coolers be well scoured with cold water two or three times, cold water being more proper than hot to effect a perfect cleansing especially if they are in a bad condition, from undiscovered filth that may be in the crevices. The application of warm water will drive the infection farther; so that if your liquor be let to coolers, and any remain in the crevices the heat will collect the foulness, and render the whole both disagreeable and unwholesome.

The mash-tub in particular must be kept perfectly clean; nor must the grains be left in the tub any longer than the day after brewing, lest it sour the tub; for if there is a sour scent in the brew-house before your beer is tunned, it will be apt to infect your liquor and worts.— From such inconveniencies, the necessity of cleanliness in utensils for brewing is sufficiently obvious.

*Directions for the Management of the Mash-tub, Penstaff, &c*

To render your mash-tub more perfect and lasting, you should have a circular piece of brass or copper, to inlay and line the whole where the penstaff enters, to let the wort run off into the underback. The penstaff should be also strongly ferrelled with the same metal, and both well and taperly finished, so that you can place it properly. By this method you have it run from the fineness of a thread to the fullness of an inch tube, &c. first dressing your musk-basket with straw, fern, or small bushy furze without stems, six or eight inches in from the bottom of your basket, and set quite perpendicularly over the whole with the penstaff, through the centre of the basket, and the middle of the furze or fern, and fastened to the hole of the tub. To steady it properly you must have a piece of iron let into a staple fastened to the tub, at the nearest part opposite the basket, and to reach nearly to it; and from that piece another added on a jointed swivel, or any other contrivance, so as to be at liberty to let round

the basket like a dog's collar, and to enter into the staple formed in the same to pin it fast, and by adding a half circular turn into the collar, in which you have room to drive in a wedge, which will keep it safe down to the bottom, where there can be no danger of its being disturbed by stirring the mash, which will otherwise be the case. When you let go, you will raise the penstaff to your own degree of running, and then fasten the staff, by the help of two wedges tightened between the staff and the basket.

In process of time the copper work, like every thing else, will become defective, and when this is the case, you may repair the imperfection by the following simple method. Work the penstaff in the brass socket with emery and water or oil, which will make it perhaps more perfect than when new. The like method is sometimes taken even with cocks just purchased, in order to prevent their decaying so soon as they otherwise would.

A very material addition may be made to the convenience of the underbacks, by having a piece of copper to line the hole in the bottom, which may be stopped with a cloth put singly round a large cock; and when it is fastened down for the wort to run, it will be necessary to put a large weight on the cock, which will prevent its flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cock will enable you to take out the cock with ease; and there should be a drain below the underback to carry off the wa-

ter, which will enable you to wash it perfectly clean with very little trouble.) This drain should be made with a clear descent, so as no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity, your under back being filled by the means of letting it in at your leizure, out of your copper, through a shoot to the mash-tub, and so to the underback. Thus you will have a reserve against the time you wish to fill your copper, which may be completed in a few minutes, by pumping while the under cock is running. Thus much for the principal utensils in brewing, which we again recommend to be always kept in a perfect state of cleanliness.

*Of the proper Time of Brewing.*

The month of March is generally considered as one of the principal seasons for brewing malt liquor for long keeping; and the reason is, because the air at that time of the year is, in general temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preservation and good keeping. Very cold, as well as very hot weather, prevent the free fermentation or working of liquors; so that, if you brew in very cold weather, unless you use some means to warm the cellar while new drink is working, it will never clear itself in the manner you wish, and the same misfortune will arise if, in very hot weather, the cellar is not put into a temperate state; the consequence of

all which will be that such drink will be muddy and sour, and, perhaps, in such a degree, as to be past recovery. Such accidents often happen, even in the proper season for brewing, and that owing to the badness of the cellar; for when they are dug in springy grounds, or are subject to damps in the winter, the liquor will chill, and become vapid or flat. When cellars are of this nature, it is adviseable to make your brewings in March, rather than in October; for you may keep your cellars temperate in summer, but cannot warm them in winter. Thus your beer brewed in March will have due time to settle and adjust itself before the cold do it any material injury.

All cellars for keeping liquor should be formed in such a manner, that no external air can get into them; for the variation of the air abroad, were there free admission of it into the cellars, would cause as many alterations in the liquors, and would thereby keep them in so unsettled a state, as to render them unfit for drinking. A constant temperate air digests and softens malt liquors; so that they taste quite soft and smooth to the palate; but in cellars which are unequal, by letting in heats and colds, the liquor will be apt to sustain very material injury.

*On the Quality of Water for Brewing.*

It has evidently appeared from repeated experience, that the water best in quality for brewing is river-water, such as is soft, and has received those benefits which naturally arise



from the air and sun; for this easily penetrates into the grain, and extracts its virtues. On the contrary, hard waters astringe and bind the power of the malt, so that its virtue is not freely communicated to the liquor. There are some who hold it as a maxim, that all water that will mix with soap is fit for brewing, which is the case with most river-water; and it has been frequently experienced, that when the same quantity of malt has been used to a barrel of river-water, as to a barrel of spring-water, the brewing from the former has excelled the other in strength above five degrees in twelve months keep. It is likewise to be observed, that the malt was not only the same in quantity for one barrel as for the other, but was the same in quality, having been all measured from the same heap. The hops were also the same, both in quality and quantity, and the time of boiling equal in each. They were worked in the same manner, and tunned and kept in the same cellar. This is the most demonstrable and undeniable proof that the difference took place from the difference of the quality of the water.

Various experiments have been tried by gentlemen in different counties to ascertain the truth of this very essential difference in malt liquors, arising from the quality of the water; but after all, they have been left in a state of perplexity.

One circumstance has greatly puzzled the ablest brewers, and that is, when several gentlemen in the same town have employed the same brewer, have had the same malt, the same hops, and the same water, and brewed in the

same month, and broached their drink at the same time, yet one has had beer exceeding fine, strong, and well-tasted, while the others have had hardly any worth drinking. In order to account for this very singular difference, three reasons may be advanced. First, it might from the difference of weather, which might happen at several brewings in this month, and make an alteration in the working of the liquors. Secondly, the yeast, or barm, might be of different sorts, or in different states, wherewith these liquors were worked; and, Thirdly, the cellars might not be equally adapted for the purpose. The goodness of such drink as is brewed for keeping in a great measure depends on the proper form and temperature of the cellars in which it is placed.

Beer made at Dorchester, which in general, is greatly admired, is, for the most part, brewed with chalky-water, which is to be had in most parts of that county; and as the soil is generally chalk, the cellars, being dug in that dry soil, contribute to the good keeping of their drink, it being of a close texture, and of a drying quality, so as to dissipate damps; for it has been found by experience that damp cellars are injurious to the keeping of liquor, as well as injurious to the casks.

Water that is naturally of a hard quality may be, in some degree, softened by exposing it to the air and sun, and putting into it some pieces of soft chalk to infuse; or when the water is set on to boil, in order to be poured on

the malt, put into it a quantity of bran, which will take off some part of its sharpness, and make it better extract the virtues of the malt.

*Of the Quality of the Malt and Hops most proper to be chosen for Brewing, with some necessary Observations on the Management of each.*

There are two sorts of malt, the general distinction between which is, that the one is high, and the other low dried. The former of these, when brewed, produces a liquor of a deep brown colour; and the other, which is the low dried, will produce a liquor of a pale colour. The first is dried in such a manner as rather to be scorched than dried, and is much less wholesome than the pale malt. It has likewise been found by experience, that brown malt, although it may be well brewed, will sooner turn sharp than the pale; from whence, among other reasons, the latter is entitled to pre-eminence.

We have farther proofs of this distinction from various people, but particularly one:—A gentleman who has made the Art of Brewing his study for many years, and who gives his opinion and knowledge in words to this purpose, says, brown malt makes the best drink when it is brewed with a coarse river water, such as that of the Thames about London; and that likewise being brewed with such water makes very good ale; but that it will not keep above six months without turning stale, even though he allows fourteen bushels to the hogshead. He adds that he has tried the high-dried malt to

brew beer with for keeping and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow like that brewed with pale malt. There is, he says, an acid quality in the high-dried malt, which occasions those who drink it to be greatly troubled with that disorder called the heart-burn.

What we have here said with respect to malt, refers only to that made of barley; for wheat-malt, pea-malt, or high coloured liquor, will keep some years, and drink soft and smooth, but they are very subject to have the flavour of mum.

Malt high dried should not be used in brewing till it has been ground ten days or a fortnight, as it will then yield much stronger drink than from the same quantity, ground but a short time before it is used. On the contrary, pale malt, which has not received much of the fire, must not remain ground above a week before it is used.

With respect to hops, the newest are by far the best. They will, indeed, remain very good for two years, but after that they begin to decay, and loose their flavour, unless great quantities are kept together, in which case they will keep good much longer than in small quantities. In order the better to preserve them, they should be kept in a very dry place, contrary to the practice of those who deal in them, who making self-interest their first consideration, keep them as damp as they can to increase their weight.

It will happen, in the course of time, that

hops will grow stale, decayed, and lose their natural bitterness; but this defect may be removed, by unbagging them, and sprinkling them with aloes and water.

From what has been said, it is evident that every one of the particulars mentioned should be judiciously chosen before you commence brewing, otherwise you will sustain a loss, which will be aggravated by your labours being in vain. It is likewise to be observed that the yeast or barm, with which you work your liquor must be well considered, for otherwise, even by that alone, a good brewing may be totally destroyed. Be always particularly careful that you are provided with every necessary article previous to your commencing the business of brewing; for if the wort waits for any thing that should be immediately at hand, it will be attended with very bad consequences.

*The Process, or Practical Part of Brewing.*

Having, in the preceding heads, fully explained the necessary precautions to be taken previous to the commencement of this very important business, we shall now proceed to give a concise detail of every thing that is necessary to be observed and attended to in the regular process of it, from the malt being first malted, to the liquor being turned off for the cellar.

Your utensils being all properly cleansed, and scalded, your malt ground, your water in the copper boiling, and your penstaff well set, you must then proceed to mash, by putting a

sufficient quantity of boiling water into your tub, in which it must stand until the greater part of the steam is gone off, or till you can see your own shadow in it. It will be then necessary, that one person should pour the malt gently in, while another is carefully stirring it; for it is equally essential that the same care should be observed when the mash is thin as when thick. This being effectually done, and having a sufficient reserve of malt to cover the mash, to prevent evaporation, you may cover your tub with sacks, &c. and leave your malt three hours to steep, which will be a proper time for the extraction of its virtues.

Before you let the mash run, be careful to be prepared with a pail to catch the first flush, as that is generally thickish, and another pail to be applied while you return the first on the mash, and so on for two or three times, or at least, till it runs fine.

By this time, your copper should be boiling, and a convenient tub placed close to your mash tub. Let into it through your spout half the quantity of boiling water you mean to use for drawing off your best wort; after which you must instantly turn the cock to fill up again, which, with a proper attention to the fire, will boil in due time. During such time, you must slop the mash with this hot water out of the convenient tub, in moderate quantities, every eight or ten minutes till the whole is consumed; and then let off the remaining quantity, which will be boiling hot, to the finishing process for strong beer.

Having proceeded thus far, fill your copper, and let it boil as quick as possible for the second mash, whether you intend it either for ale or small beer. Being thus far prepared, let off the remaining quantity of water into your tub, as you did for the strong beer; but if you would have beer besides, you must act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before.

With respect to the quantity of malt, twenty-four bushels will make two hogsheads of as good strong beer as any person would wish to drink, as also two hogsheads of very decent ale. The strong beer made from this quantity of malt should be kept two or three years before it is tapped, and the ale never less than one. If your mash is only for one hogshead, it should be two hours in running off; if for two hogsheads, two hours and a half; and for any greater quantity, three hours.

Particular attention must be paid to the time of steeping your mashes. Strong beer must be allowed three hours; ale one hour; and, if you draw small beer after, half an hour. By this mode of proceeding, your boilings will regularly take place of each other, which will greatly expedite the business. Be careful, in the course of mashing, that it is thoroughly stirred from the bottom, and especially round the muck-basket; for being well shaken, it will prevent a stagnation of the whole body of the mash. This last process demands peculiar attention, for without it your beer will certainly be foxed, and, at best, will have a very disagreeable flavour.

In the preparation for boiling, the greatest care must be taken to put the hops in with the first wort, or it will chere in a few minutes. As soon as the copper is full enough, make a good fire under it; but be careful in filling it to leave room enough for boiling. Quick boiling is part of the business that requires very particular attention. Great caution should likewise be observed when the liquor begins to swell in waves in the copper. If you have no attendant, be particular attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper-door, and with the other end push in the damper without stirring from your station; but on the approach of the first swell you will have sufficient time to proportion your fire, as care should be taken that it is not too fierce. When the boil is properly got under, you may increase the fire so that it may boil briskly.

In order to ascertain the proper time the liquor should boil, you may make use of the following expedient. Take a clean copper bowl dish, dip out some of the liquor, and when you discover a working, and the hops sinking, then conclude it to be sufficiently boiled. Long and slow boiling is not only pernicious but it likewise wastes the liquor; for the slower it boils the lower it drops, and singes to your copper; whereas the quick boiling has a contrary effect. Essence of malt is extracted by length of boiling, by which you can make it to the thickness



of honey or treacle. In some parts of Yorkshire they value their liquor for its great strength, by its affecting the brain for two or three days after intoxication. This is the effect of long boiling; for in that county they boil liquor for three hours; and what is still worse, when it sinks in the copper, from the waste in boiling, they every now and then add a little fresh wort, which without doubt, must produce stagnation, and, consequently, impurities.

When your liquor is properly boiled be sure to traverse a small quantity of it over all the coolers, so as to get a proper quantity cold immediately to set to work; but if the airiness of your brewhouse is not sufficient to expedite a quantity soon, you must traverse a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a thorough draft of air, but where no rain or other wet can get to it. Then let off the quantity of two baring-tubful from the first one, the second and third coolers, which may be soon got cold, to be ready for a speedy working, and then the remaining part that is in your copper may be quite let out into the first cooler. In the mean time mend the fire, and also attend to the hops, to make a clear passage through the strainer

Having proceeded thus far, as soon as the liquor is done running, return to your business of pumping; but be careful to remember, that when you have got four or five pails full, you then return all the hops into the copper for the ale.

By this time the small quantity of liquor traversed over your coolers being sufficiently cooled, you must proceed to set your liquor to work, the manner of doing which is as follows :

Take four quarts of barm, and divide half of it into small vessels, such as clean bowls, basons, or mugs, adding thereto an equal quantity of wort, which should be almost cold. As soon as it foments to the top of the vessel, put it into two pails, and when that works to the top, put one into a baring-tub, and the other into another. When you have half a baring-tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine white head.—This may be perfectly completed in three hours, and then put those two quantities into the working guile. You may now add as much wort as you have got ready ; for, if the weather is open, you cannot work it too cold. If you brew in cold frosty weather keep the brewhouse warm : but never add hot wort to keep the liquor to a blood heat, that being a bad maxim ; for hot wort put to cold, as well as cold to hot, is so intemperate in its nature, that it stagnates the proper operation of the barm.

Be particularly careful that your barm be not from foxed beer, that is, beer heated by ill management in its working ; for in that case it is likely to carry with it the contagion. If your barm be flat, and you cannot procure that which is new, the method of recovering its working is, by putting to it a pint of warm sweet wort, of your first letting off, the heat to

be about half the degree of warm milk : then give the vessel that contains it a shake, and it will soon gather strength, and be fit for use.

With respect to the quantity of hops necessary to be used, remember that half a pound of good hops is sufficient for a bushel of malt.

The last, and most simple operation in the business of brewing is that of tunning, the general methods of doing which are, either by having it carried into the cellar on men's shoulders, or conveying it thither by means of leathern pipes commonly used for that purpose.

Your casks being perfectly clean, sweet and dry, and placed on the stand to receive the liquor, first skim off the top-barm, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap-borer near the summit of the stave, at the same distance from the top, as the lower tap-hole is from the bottom, for working through that upper hole, which is a clean and more effectual method than working it over the cask ; for by the above method, being so closely confined, it soon sets itself into a convulsive motion off working, and forces itself fine, provided you attend to the filling of your casks five or six times a day. This ought to be carefully attended to, for, by too long an omission, it begins to settle, and being afterwards disturbed, it raises a sharp fermentation, which produces an incessant working of a spurious froth that may continue for some weeks, and, after all, give your beer a disagreeable taste.

One material caution necessary to be kept in remembrance is this: That however careful you may be in attending to all the preceding particulars, yet if your casks are not kept in good order, still the brewing may be spoiled. New casks are apt to give liquor a bad taste, if they are not well scalded and seasoned several days successively before they are used; and old casks, if they stand any time out of use, are apt to grow musty.

Having thus gone through the practical part of brewing, and brought the liquor from the mash-tub to the cask, we shall now proceed to

*The proper Management of Malt Liquors,  
with some necessary Observations on the  
Whole.*

In order to keep strong beer in a proper state of preservation, remember, that when once the vessel is broached, regard must be paid to the time in which it may be expended; for if there happen to be a quick draught for it, then it will last good to the very bottom; but if there is likely to be but a slow draught, then do not draw off quite half before you bottle it, otherwise it will grow flat, dead, or sour.

In proportion to the quantity of liquor which is inclosed in one cask, so will it be a shorter or longer time in ripening. A vessel, which contains two hogsheads of beer, will require twice as much time to perfect itself as one of a hogshead; and it is found by experience, that

no vessel should be used for strong beer (which is intended to be kept) less than a hogshead, as one of that quantity, if it is fit to draw in a year, will have body enough to support it for two, three, or four years, provided it has a sufficient strength of malt and hops, which is the case with Dorchester beer.

With respect to the management of small beer, the first consideration should be to make it tolerably good in quality, which in various instances will be found truly œconomical; for if it is not good, servants, for whom it is principally calculated, will be feeble in summer time, incapable of strong work, and subject to various disorders. Besides, when the beer is bad, a great deal will be thrown away; whereas, on the contrary, good wholesome drink will be valued, and consequently taken care of. It is adviseable therefore, where there is a good cellaring, to brew a stock of small beer in March, or October, or in both months, to be kept, if possible, in hogsheads.

The beer brewed in March should not be tapped till October, nor that brewed in October till the March following; of the same number of working people, it will drink at least one third more in summer than in winter.

In order to fine beer, some people, who brew with high dried barley malt, put a bag containing about three pints of wheat into every hogshead of liquor, which has had the desired effect, and made the beer drink soft and mellow. Others again, have put about three pints of wheat-malt into a hogshead, which has produced the like effect.

But all malt liquors, however well they may be brewed, may be spoiled by bad cellaring; be subject to ferment in the cask, and consequently turn thick and sour. When this happens to be the case, the best way of bringing the liquor to itself is, to open the bung-hole of the cask for two or three days; and if that does not stop the fermentation, then put in about two or three pounds of oyster shells, washed, dried well in an oven, and then beaten to a fine powder. After you have put it in stir it a little, and it will soon settle the liquor, make it fine, and take off the sharp taste. When you find this effected, draw it off into a another vessel, and put a small bag of wheat, or wheat-malt into it, in proportion to the size of the vessel. It sometimes occurs, that such fermentations will happen in liquor from a change of weather, if it is in a bad cellar, and will, in a few months, fall fine of itself, and grow mellow.

In some country places remote from principal towns, it is a practice to dip whisks into yeast, then beat it well, and hang up the whisks, with the yeast in them, to dry; and if there be no brewing till two months afterwards, the beating and stirring one of the whisks in new wort will soon raise a working fermentation. It is a rule, that all liquor should be worked well in a tun, before it is put into the vessel, otherwise it will not grow fine. Some follow the rule of beating down the yeast pretty often while it is in the tun, and keep it there working for two or three days, observing to put it into

the vessel just when the yeast begins to fall. This liquor is in general very fine, whereas, on the contrary, that which is put into the vessel soon after it is brewed, will be several months before it comes to a proper state of perfection.

We have before taken notice of the season for brewing malt liquors to keep. But it may not be improper further to observe, that if the cellars are subject to the heat of the sun, or warm summer air, it will be best to brew in October, that the liquor may have time to digest before the warm season comes on; and if the cellars are subject to damp, and to receive water, the best time will be to brew in March. Some experienced brewers always choose to brew with pale malt in March, and the brown in October; supposing, that the pale malt, being made with a less degree of fire than the other, wants the summer sun to ripen it; and so, on the contrary, the brown, having had a larger share of the fire to dry it, is more capable of defending itself against the cold of the winter season.

All that remains further to be said relative to the management of malt liquors, we shall conclude in

*The proper Method of bottling Malt Liquors.*

As a necessary preparation for executing this business properly, great attention must be paid to your bottles, which must first be well cleaned and dried; for wet bottles will make the liquor turn mouldy or mothery, as it is called; and by wet bottles a great deal of good beer is fre-

quently spoiled. Though the bottles may be clean and dry, yet, if the corks are not new and sound, the liquor will be still liable to be damaged; for, if the air can get into the bottles, the liquor will grow flat, and never rise. Many who have flattered themselves they knew how to be saving, by using old corks on this occasion, have spoiled as much liquor as stood them in four or five pounds, only for want of laying out three or four shillings. If bottles are corked as they should be, it will be difficult to draw the cork without a screw; and to secure the drawing of the cork without breaking, the screw ought to go through the cork, and then the air must necessarily find a passage where the screw has passed. If a cork had once been in a bottle, though it has not been drawn with a screw, yet that cork will turn musty as soon as exposed to the air, and it will communicate its ill flavour to the bottle in which it is next put, and spoil the liquor that way. In the choice of corks, take those that are soft and clear from specks.—You may also observe, in the bottling of liquor, that the top and middle of the hogshead are the strongest, and will sooner rise in the bottles than the bottom. When you begin to bottle a vessel of any liquor, be sure not to leave it, till all is completed, otherwise it will have different tastes.

If you find a vessel of liquor begins to grow flat whilst it is in common draught, bottle it, and into every bottle put a piece of loaf sugar of about the size of a walnut, which will make it rise and come to itself: and to forward its



ripening, you may set some bottles in hay in a warm place; but straw will not assist its ripening.

If you should have the opportunity of brewing a good stock of small beer in March and October, some of it may be bottled at the end of six months, putting into every bottle a lump of loaf sugar; which, in the summer, will make it a very pleasant and refreshing drink. Or if you happen to brew in summer, and are desirous of brisk small beer, as soon as it is done working, bottle it as before directed.

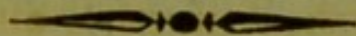
Where your cellars happen not to be properly calculated for the preservation of your beer, you may use the following expedient: Sink holes in the ground, put into them large oil jars, and fill up the earth close about the sides. One of the jars will hold about two dozen bottles, and will keep the liquor in proper order; but care must be taken that the tops of the jars are kept close covered. In winter time, when the weather is frosty, shut up all the lights or window of your cellars, and cover them close with horse-dung, which will keep your beer in a very proper and temperate state.

We shall close these observations with that information, which, if properly attended to, may be found at all times, of the highest convenience and utility.

#### *To preserve Yeast.*

If you wish to preserve a large stock of yeast, which will keep and be of use for several months, either for brewing, or to make bread or cakes, you must follow these directions. When

you have plenty of yeast, and are apprehensive of a future scarcity, take a quantity of it, stir and work it well with a whisk, until it becomes liquid and thin. Then get a large wooden platter, cooler or tub, clean and dry, and with a soft brush lay a thin layer of yeast on the tub, and turn the mouth downwards, that no dust may fall upon it, but so that the air may get under to dry it. When that coat is very dry, then lay on another, and so on till you have a sufficient quantity, even two or three inches thick, always taking care that the yeast is very dry in the tub before you lay any more on, and this will keep good for several months. When you have occasion to use this yeast, cut a piece off, and lay it into warm water; then stir it together, and it will be fit for use. If it is for brewing, take a large handful of birch tied together, dip it into the yeast, and hang it up to dry. In this manner you may do as many as you please; but take care no dust comes to it. When your beer is fit to set to work throw in one of these, and it will make it work as well as if you had made fresh yeast.



### TRUSSING POULTRY, &c.

There are various reasons why the experienced and prudent housekeeper should be properly acquainted with this necessary preparation to the Art of Cookery. In London every article

is generally trussed by the poulterer of whom it is bought; but it frequently happens that either from inexperience or negligence of the servants, and want of knowledge in the cook, the article appears on the table with disgrace. Another very substantial reason for the cook having this knowledge is, that the families in which they serve are frequently where there are no poulterers, and consequently they are under the necessity of killing and trussing their own poultry. To be prepared, therefore, for the execution of this business, we recommend a proper attention to the following general rules: Be careful that all the stubs are perfectly taken out; and when you draw any kind of poultry, you must be very particular to avoid breaking the gall, for should that happen, no means can be used to take away that bitterness, which will totally destroy the natural and proper taste of the article dressed. Great care should likewise be taken that you do not break the gut joining to the gizzard; for, should this happen, the inside will be gritty and the whole is spoiled. These are to be attended to as general matters. We shall proceed to particulars, beginning with

#### TURKIES.

Having properly picked your turkey, break the leg bone close to the foot, and draw out the strings from the thigh, for which purpose you must hang it on a hook fastened against the wall. Cut off the neck close to the back; but be careful to leave the crop skin sufficiently

long to turn over the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. Pull out the gizzard with a crooked, sharp pointed iron, and the liver will soon follow; but be careful not to break the gall. Wipe the inside perfectly clean with a wet cloth; having done which, cut the breast-bone through on each side close to the back, and draw the legs close to the crops. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat. If the turkey is to be trussed for boiling, cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but be careful first to open the gizzard and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the legs and body. On the other side, put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the

pinion on the back. Then put, close above the pinions, another skewer through the body of the turkey.

If turkey-poults, they must be trussed as follow : take the neck from the head and body, but do not remove the neck skin. They are drawn in the same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill-end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toenails. It is very common to lard them on the breast. The liver and gizzard may or may not be used, as you like.

#### FOWLS.

When you have properly picked your fowls, cut off the neck close to the back. Then take out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down close to the legs. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the

leg, and through the body; and then do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinion, turn the points on the back, and tie a string over the tops of the legs to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman; do the same on the other side, and then put another through the skin of the feet. You must not forget to cut off the nails of the feet

## CHICKENS.

With respect to picking and drawing, they must be done in the same manner as fowls. If they are to be boiled, cut off the nails, give the sinews a nich on each side of the joint, put the feet in at the vent, and then peel the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back. If your chicken are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg and through the body,

and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and pull the breast skin over the neck.

## GEESE.

Having picked and stubbed your goose clean, cut the feet off at the joint, and the pinion off at the first joint. Then cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the soul. Wipe it out clean with a wet cloth and beat the breast bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as by that means it will much better keep in the seasoning.

Ducks are trussed in the same manner, except that the feet must be left on. and turned close to the legs.

## PIGEONS.

When you have picked them, and cut off the neck close to the back, then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave the liver, for a pigeon has no gall. If they are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs and body, and with the handle of the knife break the breast flat. Clean the gizzard, put it in one of the pinions, and turn the points on the back. If you intend to make a pie of them, you must cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be stewed or boiled, they must be done in the same manner.

## WILD FOWL.

Having picked them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinions at the first joint, then cut a slit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer in the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. First cut off the vent, and then put the rump through it. The directions here given are to be followed in trussing every kind of wild fowl.



## PHEASANTS AND PARTRIDGES.

Having picked them very clean, cut a slit at the back of the neck, take out the crop, and loosen the liver and gut next the breast with your fore finger, then cut off the vent and draw them. Cut off the pinion at the first joint, and wipe out the inside with the pinion you have cut off. Beat the breast-bone flat with a rolling-pin, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion, twist the head, and put it on the end of the skewer, with the bill fronting the breast. Put another skewer into the sidesman, and put the legs close on each side the apron, and then run the skewer through all. If you would wish to make the pheasant (if it is a cock) have a pleasing appearance on the table, leave the beautiful feathers on the head, and cover them gently with paper to prevent their being injured by the heat of the fire. You may likewise save the long feathers in the tail to stick in the rump when roasted. If they are for boiling, put the legs in the same manner as in trussing a fowl.

All kinds of moor game must be trussed in the same manner.

## WOODCOCKS AND SNIPES.

All these birds are remarkably tender to pick, especially if they should not happen to be quite fresh, the greatest care must be taken how you handle them; for even the heat of the hand will sometimes take off the skin, which will

totally destroy the beautiful appearance of the bird. Having picked them clean, cut the pinions at the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thigh close to the pinions, put a skewer into the pinions, and run it through the thighs, body, and the other pinion. —Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. Remember that these birds must never be drawn.

## LARKS.

When you have picked them properly, cut off their heads, and the pinions of the first joint. Beat the breast-bone flat, and turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies. Tie the skewer fast to the spit when you put them down to roast.

Wheat ears, and other small birds, must be done in the same manner.

## HARES.

Having cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver, lights, &c. and be sure to draw the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg

then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. A young fawn must be trussed just in the same manner, except that the ears must be cut off.

Rabbits must be cased much in the same manner as hares, only observing to cut off the ears close to the head. Cut open the vent, and slit the legs about an inch up on each side of the rump. Make the hind legs lie flat, and bring the ends to the fore-legs. Put a skewer into the hind-leg, then into the fore-leg, and through the body. Bring the head round, and put it on the skewer. If you want to roast two together, truss them at full length with six skewers run through them both, so that they may be properly fastened on the spit.



## KITCHEN GARDEN.

Though the management of the Kitchen Garden is not to be considered as the direct province of the housekeeper, yet, as its productions are so essential in a family, by their

great addition to cookery, it cannot be thought improper for the principals of that family to be informed of the necessary steps that should be taken, in order to furnish the table with all sorts of plants and roots, according to their respective seasons. We shall, therefore, here subjoin, as a conclusive section, a concise and clear sketch of the management of such articles in the vegetable system, as by proper attention, may be had in succession from the month of January to that of December.

## JANUARY.

Though this month produces very little vegetation in the kitchen garden, yet there are many things necessary to be attended to for the production of articles in the months succeeding. The business of sowing and planting may now be performed moderately, in such crops as may be required in the earliest production, some in the natural ground, and others in hot beds; such as radishes, spinach, lettuce, carrots, peas, beans, parsley, cauliflowers, cabbages, mushrooms, kidney beans, asparagus, small sallading, &c. Those sown in natural ground must be in the warmest corners, and gently covered on nights with warm mats; and when the weather is severe, they must likewise be covered in the day.

Cucumbers may be sown in a hot bed any time this month to produce early fruit in March, April, and May. Have for this purpose well prepared hot dung, and make the hot bed a yard high, for one or two eight frames, and

earth it six inches thick with rich mould. Sow some early prickly cucumber-seed half an inch deep, and when the plants have come up, and the seed leaves half an inch broad, prick them in small pots, four in each, and put them into the earth of the hot bed, observing from the beginning to have proper air by tilting the lights at top, one or two finger's breadths, cover the glasses with mats every night, give them occasional watering, and, when you find the heat of the bed decreased, line the sides of it with hot dung. When cucumbers have advanced in growth, with the rough or proper leaves, one or two inches broad, transplant them into a larger hot bed, finally to remain for fruiting.

Earth up your full-grown crops of celery; the late crops earth up moderately, and cover some best plants if the weather is frosty, or remove a quantity of them under shelter.

With respect to your endive, tie up some every week to blanch, in dry, open weather, and remove some with their full roots on a dry day, and place horizontally into ridges of dry earth, and in hard frosts cover them with long litter.

About the middle or towards the latter end of the month, may be sown a little *Carrot Seed*: from whence you will have the chance of drawing a few young in April and May.

Plant *Horse-radish*, by cuttings from the off-set roots of the old ones; set them in rows two feet distant, and about fifteen inches deep, that they may obtain long strait shoots.

*Artichokes* must now be earthed up, digging

between them, and laying the earth along the rows close about the plants. In hard frosty weather cover them with litter.

You must keep your tender plants, such as *Radishes*, covered with straw constantly till they come up, and afterwards every night, more especially if the weather is frosty; also *Cauliflowers*, *Lettuce*, and *Sallading*, under frames, &c. by putting on the glasses every night; and in severe frost cover likewise the glasses and sides of the frame with litter.

#### FEBRUARY.

A great deal of attention is due to the kitchen garden this month, it being the commencement of the early efforts of vegetation. Preparation must be made of all vacant ground, by dunging, digging, and trenching it; and making it in proper order, ready for sowing and planting with early and main crops; not only for the succeeding months but the general supply of the year. Dung and manure those parts of the ground most wanting, and for particular crops; such as cabbages, cauliflowers, onions, leeks, artichokes, asparagus, and other principal articles.

Sow early crops on south borders, and some main crops in the open quarters, such as radishes, peas, beans, spinach lettuce, onions, leeks, cabbages, carrots, parsnips, beets, coleworts, savoys, brocoli, small sallading, parsley, chervil, borage, fennel, dill, marigolds, burnet, clary, angelica, corn-sallad, cresses, mustard, rape, &c.

Sow full crops of peas at the beginning and towards the latter end of the month, of the best bearers, and such as are most esteemed. Also beans of different sorts in rows a yard distant from each other. Sow cauliflower seeds in a hot-bed, or in a warm border, or under a frame, to plant out in April or May, to succeed the winter plants.

If the weather is mild, begin sowing the first main crop of carrots in an open situation, in light rich ground trenched two spades deep, scatter the seed moderately thin, and rake it in regularly. Sow also parsnips, onions, leeks, beet, and spinach.

Transplant some of the strongest cabbage-plants into an open quarter of good ground, in rows, one, two, and three feet distant, to cut young, and at half and full growth. Plant cabbage plants of the sugar loaf and early kinds, in rows a foot distant. Also Jerusalem artichokes in open ground, by cuttings of the roots, in rows two feet and a half asunder.

Some parsley for a main crop, both of the plain and curled leaved sorts, either in a single drill, along the edge of borders or quarters, or in continued drills eight or nine inches asunder. Sow fennel either in drills a foot distance, or on the surface, and rake it in even, both for transplanting, and to remain where sowed.

In order to produce sprouts, plant stalks of cabbage, savoys, purple brocoli, and others of the cabbage tribe.

Give air to plants in hot-beds, as also to those under frames and glasses, by either tilting

the glasses two or three inches, or on mild dry days, drawing them up or down half way, or occasionally remove them entirely ; but put them on again towards night.

#### MARCH.

Every thing should now be forwarded relative to the cultivation and preparation of the ground, in finishing all principal dunging, digging, trenching and levelling ridged ground, according as wanted for sowing and planting, which should now be commenced in all the principal kitchen garden esculents for the main crops, particularly the following articles ; onions, leeks, carrots, parsnips, red-beet, green-beet, white-beet, spinach, lettuce, cabbage, savoys, cauliflower, brocoli, bore-cole, cole-wort, asparagus, beans, peas, kidney-beans, turnips, parsley, celery, turnip-cabbage, turnip-radish ; and of sallad, and sweet herbs, cresses, mustard, rape, radish, nasturtium, borage, marigolds, chervil, thyme, savory, marjoram, coriander, corn-sallad, clary, fennel, angelica, dill, and some others.

For successional, and first some early crops, sow in hot-beds cucumbers, melons, basil, purslane, capsicum, cauliflower, coriander, guords, and small salading.

Great care should be taken that their seeds are quite fresh, which is a matter of great importance, and for want of which many are disappointed in their principal crops, when too late to sow again. Likewise to have the best varieties, both of seeds and plants, of the res-



pective kinds, which, in many principal sorts, is also a very material consideration, particularly at this season for sowing and planting the main crops.

When you sow your different crops, let it be in dry weather, and while the ground is fresh dug, or levelled down, or when it will admit of raking freely without clogging.

Cauliflower plants that have stood the winter, in frames or borders, should now be planted out, if the weather is mild, in well dug ground, two feet and a half distant, and draw earth to those remaining under the glasses, which still continue over the plants to forward them, but prop up the glasses about three inches to admit air, &c. Give air likewise to your cucumber and melon plants, by tilting the glasses behind, one, two, or three finger's breadth, in proportion to the heat of the bed, and temperature of the weather. Cover the glasses every night with mats, and support the heat, when you find it declining, by lining the sides with hot dung.

Towards the latter end of the month plant potatoes, for a full crop, in lightish good ground, some early kind for a forward crop in summer, and a large portion of the common sorts for the general autumn and winter crops. The most proper sort for planting is, the very large potatoes, which you must cut into several pieces, having one or more eyes to each cutting. Plant them either by dibble, or in deep drills, and sink them about four or five inches in the earth.

Plant your main crop of shalots by off-sets,

or the small or full roots, set in beds six inches apart.

Sow a successional and full crop of spinach twice this month, of the round-leaf kind, in an open situation; or it may be sown occasionally between rows of beans, cabbages, cauliflowers, horse-radish, artichokes, &c.

In this month sow a small or moderate crop of the early Dutch kind of turnips in a free situation. Repeat your sowing at two or three different times, in order to have a regular early succession to draw in May and June.

Be particularly careful to destroy, either by hand or hoe, all the weeds in their early growth, or otherwise they will materially injure the plants.

#### APRIL.

If you omitted sowing or planting any principal crops as directed for last month, let it be done early in this, particularly the main crop of onions, leeks, parsnips, carrots, red-beet, &c. for when sowed late, they never attain the equal perfection as when at proper season.

Finish sowing arparagus, if not done the preceding month, to raise plants for fresh plantation and forcing.

Sow the main crop of the green and red borecole, in an open situation, to plant out in May and June, for autumn, winter, and the supply of the following spring. Sow likewise some of the purple and cauliflower sorts of brocoli, to plant out in summer for the first general autumn crop.

Kidney-beans of the early dwarf kinds should now be sown in a warm border, as also some speckled dwarfs, and a larger supply in the open quarters in drills two feet, or two and a half distance.

Sow different kinds of lettuce two or three times this month, for succeeding crops.

Be particularly attentive to your melons, which are in hot-beds. Train the vines regular, give them air daily, with occasionally moderate waterings. Cover the glasses every night, and keep up a good heat in the beds, by linings of hot dung.

Sow full crops of peas, for succession of marrowfats once a fortnight, also of rouncivals, moretto, and other large kinds; likewise some hotspurs, &c. to have a plentiful variety, and young. Sow them in drills, two feet and a half or a yard asunder, or the large kinds for sticking, four feet distance.

Finish planting the main crop of potatoes as directed last month.

Sow the seed for pot-herbs of thyme, savory, sweet-majoram, borage, burnet, dill, fennel, chervil, marigolds, coriander, tarragon, sorrel, basil, clary, angelica, byssop, anise, beets, and parsley.

Plant aromatic herbs, as mint, sage, balm, rue, rosemary, lavender, &c. all of which either by young or full plants; as also slips, parting roots, and off-sets, and some by slips and cuttings of side shoots.

Continue sowing successional crops every fortnight of radishes, in open situations to have

an eligible variety, young and plentiful. Those that have already come up you must thin or they will run with great tops, but small roots.

Sow a principal crop of savoys in an open situation, detached from walls, hedges, &c. that the plants may be strong and robust, for planting out in summer to furnish a full crop well cabbaged in autumn, and for the general supply, till next spring, before a most valuable autumn and winter cabbage.

## MAY.

The grand business of this month is, to sow and plant several successive crops of plants, that are of short duration, and others of a more durable state. Weed, hoe, and thin the different main crops, according as they require it, and water the various new planted crops, and others in seed-beds, hot-beds, &c. many articles, however require now to be sowed and planted, and pricked out for summer, autumn, and winter service.

The principal sowing this month in hot-beds is for cucumbers, melons, and a few gourds and pompions.

In the natural ground, planting is necessary for the cabbages, coleworts, savoys, borecole, brocoli, celery, endive, lettuce, beans, kidney-beans, cauliflowers, capsicum, basil, late potatoes, and radishes for seed.

Hoe between the artichokes to kill the weeds, and in new plantations loosen the earth about the young plants.

Keep your asparagus clear from weeds, both in the old beds and those planted this spring, as well as in the seed-beds. The old asparagus beds will now be in full production for the season, and the beds or shoots should be gathered two or three times a week, or according as they advance in growth, from two or three to five or six inches high, cutting them with a long narrow knife, about three inches within the ground.

Top your early beans that are in the blossom; also the succeeding crops as they come with flower, to make the pods set soon and fine.

Plant out some early spring-raised plants of brocoli, at two feet distance. Prick out young ones, and sow a good crop to plant out for winter and spring. Leave some of the best old plants for seed.

Hoe between your cabbages, cut up all the weeds, loosen the ground a moderate depth, and draw earth about the stems of the plants. The early cabbages, which are forwardest in growth, and fullest hearts, must have their leaves tied together with an osier twig, or brass, to promote or hasten their cabbaging, and to render them white and tender. Likewise plant out some stout, spring-raised red cabbage plants, for autumn and winter supply.

Thin your carrots, and cleanse them from weeds, either by hand-weeding, or small hoeing, leaving those intended to draw young in summer, four or five inches apart, but the main crops must be thinned six or eight inches. Likewise hoe between your cauliflowers, and

draw the earth to their stems. As also between rows of beans, peas, kidney-beans, and all other plants in rows.

Thin the spring-sowed crops of lettuces, and plant out proper supplies of the different sorts a foot distance. Tie up early cos-lettuces to forward their cabbaging.

Weed the general spring-sowed crops of onions, and thin the plants where too thick. Leave some of the bulbous kind of winter onions at proper distance for early bulbing next month.

Continue sowing once a fortnight marrowfats, and other large kinds of peas, also some of the best hotspurs, or other sorts approved of, to furnish a regular succession of the different sorts. You may likewise continue to sow radishes in open situations, once a week or fortnight, in moderate quantities, for successional crops this and the following month. Those of former sowings in the last month, where come up thick, must be thinned.

Sow sallading of the different sorts, as lettuce, cresses, mustard, radish, rape, and purslane, to have a proper succession to cut while young.

Plant out some of the strongest early savoy plants, in an open situation, two feet and a half asunder, for autumn, &c.

If a constant succession is required, continue to sow some round-leaved spinach in open situations.

Watering will now be frequently required to most new-planted crops, both at planting, and occasionally afterwards in dry weather, till

they take root; likewise seed-beds of small crops lately sowed, or the plants young, in very dry weather. Your weeding must be very diligently attended to both by hand and hoe; for as weeds will be advancing numerously among all crops, it becomes a principle business to eradicate them before they spread too far, otherwise they will impede the growth of the plants.

## JUNE.

Sowing and planting are still requisite in many successional, and some main crops for autumn and winter; and in the crops now advancing, or in perfection, the business of hoeing, weeding, and occasional watering, will demand particular attention.

Planting is now necessary in several principal plants, for general succession summer crops, and main crops for autumn, winter, &c. The whole in the open ground, except two articles, and those are cucumbers, and melon plants for the last crop in hot-bed ridges.

In the open ground plant cabbage, brocoli, borecole, savoys, coleworts, celery, endive, lettuce, cauliflowers, leeks, beans, kidney-beans, and various aromatic and pot-herbs, by slips, cuttings, or young plants. Showery weather is by far the best either for sowing or planting; and when it occurs lose no time in putting in the necessary crops wanting.

Hoe between your artichokes to kill the weeds, and if required to have the main top fruit, now advancing, attain the fullest size, detach the small side suckers, or lateral heads.

Keep your asparagus beds very clear from weeds, now commonly rising numerously therein, which will soon overspread, if not timely cleared out. Likewise new-planted asparagus, and seed-beds, should be carefully weeded. Cut the asparagus now in perfection, according as the shoots advance, three, four, or five inches high; which you may continue to do all this month.

Plant successional crops of beans in the beginning, middle, and latter end of this month, some Windsors, long pods, white blossom, and Mumford kinds, or any others. If the weather is very hot and dry, soak the beans a few hours in soft water before you plant them. Hoe those of former planting, and draw the earth to the stems. Top those that are in blossom.

Your early cauliflowers, which will be now advancing in flower heads, must be watered in dry weather to make the heads large; and according as the heads show, break down some of the large leaves over them, to keep off sun and rain, that they may be white and close. Mark for seed some of the largest and best, to remain in the same place, to produce it in autumn.

The first main crops of celery must be now planted in trenches to blanch; the trenches to be three feet distance, a foot wide, and dig the earth out a spade deep, laying it equally to each side in a level order; then dig the bottom, and if poor and rotten, dung, and dig it in. Draw up some of the strongest plants, trim the



long roots and tops, plant a row along the bottom of each trench four or five inches distance, and finish with a good watering.

Give plenty of air daily to cucumbers in hot-beds, and water them two or three times a week; or oftener if the weather is hot, but still continue the glasses over them all this month. Shade them from the mid-day sun, and still cover them on nights with mats. About the middle, or towards the end of the month you may raise the frame three inches at bottom, for the vine to run out and extend itself. Those under glasses should have them raised for the same purpose.

In the beginning of this month sow a full crop of cucumbers in the natural ground to produce picklers, and for other late purposes in autumn; allotting a compartment of rich ground dug and formed into beds five or six feet wide; and along the middle, form with the hand shallow bason-like holes, ten or twelve inches wide, one or two deep in the middle, and a yard distant from each other; sow eight or ten seeds in the middle of each half an inch deep; and when the plants come up, thin them to four of the strongest in each hole to remain. Be careful frequently to water them when the weather is dry.

Sow the main crops of the green-curled endive, also a smaller supply of the white-curled, and large Batavia endive; each thin in open ground to plant out for autumn and winter.

Clear your onions from weeds, and gi

them a final thinning, either by hand, or small hoeing; the main crops to four or five inches distant; the others, designed for gradual thinning in summer leave closer, or to be thinned by degrees as wanted.

Sow more marrowfat peas, and some hot-spurs, or rouncivals, and other large kinds. This is also a proper time to sow the leadman's dwarf pea, which is a great bearer, small podded, but very sweet eating. If the weather is very hot, either soak the seed, or water the drills before sowing.

Hoe between your potatoes to kill the weeds and loosen the ground; and draw the earth to the bottom of the plants.

Thin all close crops now remaining to transplant proper distances. Many sorts will now require it, as carrots, parsnips, onions, leeks, beet, spinach, radish, lettuce, turnip, turnip-radish, parsley, dill, fennel, borage, marigold, &c. all which may be done by hand or small hoeing; the former may do for small crops but for large supplies the small hoe is not only the most expeditious, but by loosening the surface of the earth, contributes exceedingly to the prosperity of the plants.

#### JULY.

Several successional crops are required to be sown this month for the supply of autumn, and some main crops for winter consumption. Many principal crops will be now arrived to full perfection, and some mature crops all gathered. When the latter is the case, the

ground should be cleared and dry for succeeding ones, or for some general autumn and winter crops, as turnips, cabbages, savoys, brocoli, cauliflowers, celery, endive, &c. &c.

The business of sowing and planting this month will be more successful if done in moist or showery weather, or on the approach of rain, or immediately after; especially for small seeds, and young seeding plants.

Old crops of artichokes now advancing in full fruit should be divested of some of the small side heads, to encourage the principal top heads in attaining a larger magnitude.

Now is the time to gather aromatic herbs for drying and distilling, &c. as spear-mint, pepper-mint, balm, penny-royal, camomile flowers, lavender-flowers, sage, hyssop, marjoram, fennel, dill, basil, tarragon, angelica, marigold-flowers, sweet-marjoram, &c. most of which, when just coming into flower, are in the best perfection for gathering. The fennel, dill, and angelica, should remain till they are in seed.

You may still gather from old beds of asparagus, but this must be soon discontinued for the season, otherwise it will impoverish the roots too much for future production: therefore you must permit all the shoots to run to stalks.

Plant the last crops of beans, for late production in autumn. Let them be principally of the smaller kind, as they are most successful in late planting, such as white blossom, green nonpareils, small long pods, &c. putting in a

few at two or three different times in the month; and also some larger kinds, to have the greater chance of success and variety; and in all of which, if dry weather, soak the beans in soft water, six or eight hours, then plant them, and water the ground along the rows.

Plant a main crop of the purple and white brocoli, in good ground two feet and a half asunder, to produce full heads the end of autumn and the following spring.

If any main crops of carrots remain too thick, thin them to proper distances; sow some seed to furnish young ones for autumn.

Cauliflowers that were sown in May must now be planted out in rich ground, two feet and a half distant from each other for the Michaelmas, or autumn and winter crop.

Give your cucumbers, which are in frames and hand glasses, full scope to run, especially the hand-glass crops, by propping up the glasses, on every side for the runners to extend: or some in frames may be confined entirely within, in order to be wholly defended with the glasses, in case of immoderate rains; that the fruit may grow clean and free from spotting: in others have the frames raised at bottom for the vine to run out; and in both methods let there be a moderate shade over the severe part of very hot days, and give them plenty of water every day or two, or the lights may be taken off now on fine days occasionally for them to receive the benefit of warm showers, but they must be put on again at night, and in bad

weather, or incessant rain. In the hand-glass crop keep the glasses constantly over the heads of the plants, except taking them off at times to admit warm and gentle showers.

Earth up celery plants, to blanch ; also the stems of young cabbages, savoys, brocoli, borecole, beans, pease, kidney-beans, &c. to strengthen their growth.

Give good waterings to gourds ; and those planted under walls or other fences, train the runners or stalks thereto : those that have been supported by stakes, and other means, must be permitted to extend on the ground.

Sow the principal late crops of kidney-beans, of the dwarf kinds, for autumn supply ; and some more for latter successional production in September, &c. sow them all in drills, two feet or two feet and a half distance ; and if the weather is very hot and dry, either soak the beans, or water the drills well before you sow them.

Continue to plant out different sorts of lettuces at a foot or fifteen inches from each other. Plant them in small shallow drills, to preserve the moisture longer ; and water them well at planting.

If your melons are advanced to full growth, give them but little water, as much moisture will retain the ripening, and prevent their acquiring that rich flavour peculiar to this fruit. If they are ripe gather them in the morning. Mature ripeness is sometimes shewn by the fruit cracking at the base round the stalk, or by changing yellowish, and imparting a fragrant odour.

Mushroom beds that are still in production must be kept covered with straw ; but you may sometimes admit a warm moderate shower. New beds should now be prepared for further productions, which must be done by collecting together different compositions proper for the purpose ; as old dung hot-beds, old mushroom beds when demolished horse-stable dung-hills of several months lying, either in the stable-yards, or large heaps in fields, &c. and all places where horse-dung and litter have been of any long continuance, and moderately dry ; as in horse-rides, under cover in livery stable yards, &c. likewise in horse-mill tracks, where horses are employed in manufactories, &c. in working machines and mills under cover ; also under old hay stacks ; in all of which the spawn is found in cakes or lumps, abounding with small whitish fibres, which is the spawn ; and which, in the said lumps, should be deposited under cover in the dry, in a heap, and covered with straw or mats till wanted for spawning new made beds this or the succeeding month.

Dig up some of the early crops of potatoes for use ; only a few at a time, as wanted for present use ; for as they are not at their full growth, they will keep but a few days.

Radishes may be sowed for an autumn crop to draw next month.

Gather ripe seed in dry weather, when at full maturity, and beginning to harden. Cut up or detach the stalks with the seed thereon, and place them on a spot where the sun has

the greatest power for a week or two. Then beat, or rub out the small seeds on cloths, spread them in the sun to harden ; then cleanse them and put them by for use.

#### AUGUST.

Several crops are to be sowed this month for winter and the next spring and early summer crops ; as cabbages, cauliflowers, onions, carrots, spinach, and some principle crops planted for late autumn and winter supplies. In this month, digging vacant ground is required for sowing and planting several full crops. All new planted articles must be watered, and diligent attention paid to the destruction of the weeds before they grow large, or come to seed.

Artichokes will now be in full fruit in perfection. They are proper to cut for use when the scales of the head expand, and before they open in the heart for flowering, and as you cut them, break down the stems, to encourage the root off-sets.

Asparagus, which will be now all run to seed, must be kept clean from weeds, which is all the culture they will require till October or November, then to have their winter dressing.

Sow cauliflower-seed about the latter end of month, to stand the winter, in frames, hand-glasses, and warm borders, for the early and general summer crop, next year ; and for which remark the above time, for if the seed is sown earlier, they will button or run in winter ; and if later, they will not attain due strength

before that season. If the weather is dry, occasionally water them, and let them be shaded from the mid-day sun.

Earth up the former planted crops of celery, repeating it every week according as the plants advance in growth. Do it moderately on both sides the rows, but be careful not to clog up the hearts.

Cucumbers in frames, &c. may now be fully exposed by removing the glasses. Picklers, or those in the open ground, will now be in full perfection. Gather those for pickling while young two or three times a week. While the weather continues hot, daily water the plants.

In dry weather hoe various crops in rows, to kill weeds, loosening the earth about, and drawing some of the stems of the plants, to encourage their growth.

Sow cos, cabbage, Cilicia, and brown Dutch lettuces, in the beginning and middle of the month; and towards the latter end for successional crops the same autumn, and for winter supply, and to stand the winter for early spring and summer use. Plant and thin lettuces of former sowings a foot distance.

Onions being now full bulbed, and come to their mature growth, should be pulled up in dry weather, and spread in the full sun to dry and harden, for a week or a fortnight, frequently turning them to ripen and harden equally for keeping. Then clear them from the gross part of the stalks and leaves, bottom fibres, any loose outer skins, earth, &c. and then house them on a dry day.



Sow winter onions both of the common bulbing and Welsh kinds, for the main crops to stand the winter to draw young and green, some for use in that season, but principally for spring supply; and some of the common onions also to stand for early bulbing in summer. The common onion is mildest to eat; but more liable to be cut off by the frost than the Welch onion. This never bulbs, and is of a stronger hot taste than the other, but so hardy as to stand the severest frost.

Potatoes may now be dug up for use in larger supplies than last month, but principally only as wanted, for they will not yet keep good long, from their not having attained their full growth.

Sow an autumn crop of radishes, both of the common short top and salmon kind. Likewise turnip-radish, both of the small white, and the red, for autumn, and the principle crop of black Spanish for winter; and hoe the last sown to six inches distance.

Sow the prickly-seeded, or triangular-leaved spinach, for the main winter crop, and for next spring, that sort being the hardest to stand the winter. Sow some in the beginning, but none towards the latter end of the month, each in dry-lying rich ground exposed to the winter sun.

Hoe the last sowed turnips eight inches distant in the garden crop; but large sorts, in fields or extensive grounds, must be thinned ten or twelve inches or more.

Be particularly attentive to gather all seed

that are ripe before they disseminate. Many sorts will now be in perfection; you must therefore cut or pull up the stalks, bearing the seed, and lay them in the sun to dry, &c. as directed in July.

## SEPTEMBER.

In this month must be finished all the principal sowings and planting necessary this year, some for successional supply the present autumn and beginning of winter, others for general winter service; and some to stand the winter for next spring and summer. For this purpose, all vacant ground must be dug up, or occasionally manured, particularly if it is poor and designed for principal crops. In this month likewise some watering will be occasionally required, and great care must be taken to destroy the weeds.

Artichokes require no particular culture now, but only to break down the fruit-stem close, according as the fruit is gathered, and hoe down the weeds among them.

Give an autumn dressing to all aromatic plants, by cutting down decayed stalks or flower stems; clear the beds from weeds, and and dig between such plants as will admit of it, or dig the alleys, and strew some of the earth over the beds.

Asparagus now requires only the large weeds cleared out till next month, when the stalks must be cut down, and the beds winter dressed. Forced asparagus for the first winter crop may be planted in hot beds at the latter end of this

month, under frames and glasses so cut in November; and by continuing to plant successional hot beds every month, it may be obtained in constant supply all winter and spring, till the production of the natural crops in May.

Cauliflowers of last month's sowing, intended for next year's early and main summer's crops should now be pricked out in beds three or four inches distance, watered, and to remain till October, then some of them to be planted out under hand glasses, &c.

Plant out more celery in trenches; and earth up all former planted crops, repeating it once a week, two, three, or four inches high or more. Plant out likewise full crops of the two last months sowing of coleworts, a foot distance, for winter and spring supply. Also endive for successional crops, in a dry warm situation, a foot distance.

You may begin to dig up horse-radish planted in the spring, but it will improve in its size by continuing longer in the ground, and will be in greater perfection next year at this time.

Gather seeds very carefully, according as they ripen, such as lettuce, leeks, onions, cauliflowers, radishes, &c. and spread them in the sun to dry and harden.

Hoe in dry weather with diligent attention, to destroy weeds between all crops, and on vacant ground wherever they appear, cutting them close to the bottom within the ground, and the large or seedy weeds rake off.

Potatoes will now be advanced to tolerable perfection for taking up in larger supplies than heretofore; but not any general quantity for keeping, for they will continue improving in growth till the latter end of next month.

Plant various kinds of herbs by rooted plants, root off-sets, slips off, and parting the roots, as sorrel, burnet, tansy, sage, thyme, tarragon, savory, mint, penny-royal, fennel, camomile, &c.

Mushroom beds must now be made for the principal supply at the end of autumn and winter, this being a proper season for obtaining plenty of good spawn, as explained in July. The bed must be formed and situated thus: Mole it in a dry sheltered situation in the full heat of the sun. Let it be four or five feet wide at bottom, in length, from ten, twenty, or thirty to forty or fifty feet, or more, and four or five feet high, narrowing on each side gradually till they meet at top, in form of the roof of a house, that it may more readily shoot off the falling wet, and keep in a dryish temperature. In a fortnight or three weeks, or more or less, when the great head of the bed is reduced, and become a very moderate warmth, the spawn is there to be planted, in small lumps, inserted into both sides of the bed just within the dung, five or six inches distance, quite from bottom to top, beating it down smoothly with the back of a spade, then earth the surface of the bed all over with fine light mould, an inch or two thick. Cover it with dry straw or litter, after it has stood a

week, to defend the top from rain. Let it be covered only half a foot thick at first and increase it by degrees till it is double that thickness. This will finish the business, retaining the covering constantly on the bed night and day. In a month or six weeks it will begin to produce mushrooms, which will be soon followed by an abundance.

## OCTOBER.

This is the last month for finishing all material sowing and planting before winter. A few articles only are to be sowed, but several planted and pricked, some for winter supply, and others to stand the winter for early and principal crops, next spring and summer. At this season, likewise several present crops will require to have a thorough clearing from all autumnal weeds: others earthing up, and some a peculiar winter-dressing.

Sowing is now required in only three articles for early production next spring and summer, viz. peas, lettuces, and radishes; and small sallading for present supply.

Planting must now be completely finished in all or most of the following crops: celery, endive, cabbage-coleworts, cauliflowers, brocoli, borecole, garlic, shalots, rocombole, mint, balm, beans, &c. and several plants for seed, as cabbage, savoys, carrots, onions, parsnips, red beet, turnips, &c.

Aromatic plants, in beds and borders, should now have a thorough cleaning and dressing, if not done in the preceding month, cutting

away all decayed stalks of the plants, hoeing off all weeds, digging between some that stand distant, others close growing, and spreading earth from the alleys over the surface of the plants

Jerusalem artichokes may now be dug up for use, and towards the latter end of the month all may be taken up for keeping in sand the winter.

Cut down the stems of the asparagus in the beds of the last spring, hoe off the weeds, dig the alleys, and some of the earth over the beds.

Plant out, finally, some of the strongest cabbage plants, sowed in August, two or three feet distance, or some closer to cut young. Plant also for coleworts a foot distance for spring.

Your main spring sowed crops of carrots being now arrived at full growth, take them up towards the latter end of the month, for steeping in sand all winter. Cut the tops off close cleaned from the earth, and, when quite dry, let them be carried under cover, and placed in dry sand, or light dry earth; a layer of sand and carrots alternately. Young carrots of the autumn sowing in July and August, clear from weeds, and thin where too close; the former sowings for present use, or young winter carrots; the latter for spring. Large carrots for seed, plant in rows two feet distance.

Manure your grounds, where it is required, with rotten dung of old hot-beds, &c. espe-

cially where the hand-glass crop of cauliflowers, and early cabbages are intended. Dig ground for present planting with proper crops of the season, and also at opportunities, ridge vacant ground to lie fallow, and improve for future sowing and planting.

Continue to tie up full grown plants of endive in dry weather, every week to blanch. Plant endive for the last late crop, in a warm border, to stand till spring.

Hoe cabbages, coleworts, brocoli, savoys, and turnip-cabbage, cutting up clean all the weeds, and drawing earth to the stems of the young plants. Likewise hoe winter spinach, thin the plants, and destroy all the weeds.

Horse-radish is now at full growth to be dug up for use as wanted, by trenching along each row to the bottom of the upright roots, cutting them off close to the bottom, leaving the old stools for future production.

Lettuces of the two last months sowing must now be planted in warm south borders, or in some dry corner sheltered from the easterly winds, five or six inches distance, to stand for next spring, and an early summer crop.

Mushroom beds may be made still with good success, if not done last month. For the method, observe as there directed.

Parsnips being now at their full growth, dig up a quantity, and lay them in the sand, in the same manner as directed for carrots.

Potatoes, which have now arrived at their full growth, may be all dug up, and housed in some dry close place, thickly covered with

straw, from the air and moisture, to keep all winter, till spring or summer.

The winter crop of spinach should now be well cleared from weeds, by hoeing or hand-weeding, and the plants thinned, where too thick, to four inches distance, or left close, and thinned out as wanted for use, now and in winter, &c.

Seed plants of several sorts should now be planted, as cabbage, savoys, of the full cabbage divested of the large leaves, and put in by trenching them down to their heads, two feet distance; as also carrots, parsnips, turnips, and red-beet, all of full growth; cutting the tops off near the crown, and planting them two feet distance, with the heads one or two inches under the surface of the earth. Also the largest dried onions planted in rows the same distance by a foot in the row, and three or four inches deep over the crowns.

#### NOVEMBER.

The only articles to be sowed this month, are a few early peas, and some small sallading, and that only where required to be had in continuance. Planting is requisite principally only to finish what was omitted last month, and for some early beans; and in hot-beds, asparagus, mint, &c. Digging and dunging the ground must be attended to for the benefit of future crops.

Aromatic plants in beds and borders, should now, if before omitted, have the last thorough cleaning from weeds and litter, and the beds



dressed to remain in decent order for the winter.

Cabbage plants, if not planted last month for the early crops next spring and summer must be planted now. They must be of the early kinds, and planted in rows, one, two, or three feet distance.

Earth up the different crops of celery when dry; and let those of full growth be earthed almost to the top. Finish planting celery for the late spring crop in shallow trenches.

Dig vacant ground one or two spades deep, and if dunged, dig it a spade deep, laying the ground in rough ridges to improve by the weather, till wanted for sowing and planting with future crops.

Dig up some roots of horse-radish to preserve in sand, that it may be ready for use when that in the ground is frozen up. Do the like by Jerusalem artichokes, which are now in their full perfection.

Defend your mushroom-beds night and day with dry straw, or long dry stable litter a foot thick; and put mats over all as a security against rain, and cold.

Sow more early hotspur peas, or for the first crop; and if some are sown twice this month, there will be a better chance of success in their succeeding each other; each sowing to be on a south border; a single drill may be close to the wall, &c. others in cross rows a yard asunder.

Sow some early short-topped radishes on a south border; cover it with straw two inches

thick till they come up, afterwards on nights, and frost, to have the chance of drawing a few early. Sow likewise small sallading, as cresses, mustard, and rape, under glasses, or in a hot-bed.

Finish destroying weeds, in all parts, by hand and hoe; beds of small plants, as onions, &c. carefully hand-weed; in other compartments eradicate them by hoe in dry days, and rake or fork off the large weeds after hoeing, or let them be beat about and loosened effectually so as not to grow again.

#### DECEMBER.

The principal business to be done in the kitchen-garden this month is, dunging and digging the ground, and laying it in ridges to enrich for sowing and planting after Christmas with some principal early and general crops for the ensuing spring and summer; and to collect and prepare dung for hot-beds, and earthing and tying up plants to blanch.

The only articles requisite to be sown are, peas and radishes on warm borders, and radishes and small sallading in hot-beds.

Dress your artichoke beds, by first cutting down any remaining stems, and the large leaves close; then dig the ground between the plants, raising the earth ridge ways along the rows on both sides, over the roots, and close about the plants, quite to the central leaves, to preserve the roots and crowns more securely from frost, till spring.

Pay diligent attention to your asparagus

hot-beds, to keep up the heat of the beds by linings of hot dung, and to admit air in mild days till the plants come up, by opening the glasses two or three inches behind; but shut them close on nights, and cover glasses with mats.

Take up your red-rooted beet on a dry day, and let them be placed in sand, &c. under cover, for use, in case of hard frost.

Hoe earth to the stems of your borecole and brocoli on a dry day. Also to cabbages of the autumn planting for winter.

In all moderate weather give air to your cauliflower plants in frames and hand-glasses, by taking off the frames occasionally, or always, when dry and mild: or if wet, kept on and tilted on the north side two or three inches, but shut close every night in frost, &c. Pick off all decayed leaves, and destroy slugs, if any infest the plants; and in rigorous frost cover the tops of the glasses. and round the sides, with straw litter.

If any cucumbers are in hot-beds of the autumn sowing or planting, they should have the beds continued of a proper heat, supported by lining the sides with hot dung.

Whatever vacant ground you have, dig it in ridges, trench-ways, two spades aside, and one or two spades deep, &c. If dunged, dig in the dung but one spade, laying each trench in a rough ridge, to remain for future cropping, that it may improve by the weather, and be ready for levelling down expeditiously for the reception of seeds and plants.

Earth up plants, as celery and cardoons, in dry open weather to blanch them; and continue to tie up the leaves of full grown endive plants every week, in dry open weather, to make them white and tender.

Hot-beds should now be made for raising such early crops as may be required; making them of the best hot dung, a yard or three feet and a half for asparagus and cucumbers; and for other articles two feet or two and a half, all of which must be defended with frames and glasses, and earthed with rich dry mould, six or eight inches thick.

Give full air, in all moderate weather, to lettuces in frames, taking off the glasses every dry mild day, keeping them on when much rain, and tilted behind. Keep them close covered every night, and in severe weather, and in very rigorous frosts cover them also with straw litter. Pick off all decayed leaves from the plants, and destroy the slugs that annoy them at this season.

Plant some strong plants of coss and cabbage lettuce, from frames or borders, into a hot-bed under shallow frames for the plants to be near the glasses, keeping the glasses on constantly, and give them air every mild day. By this treatment they will cabbage early.

Keep your mushroom beds well covered with dry straw, to shelter them from rain, snow, frost, &c. and if the covering should be wet from heavy rain or snow, remove it, and place it to dry near the bed. Examine twice a week to gather the mushrooms while young,

taking the opportunity of a dry day to turn the covering off. Gather the mushrooms of the size of buttons, and all of larger growth, detaching them by a gentle twist clean to the root; after which cover the bed again immediately.

It is natural for frosty weather to prevail at this time, and in which some particular business requires attention, such as when the ground is frozen hard, to wheel in rotten dung for manure, and fresh horse stable dung for hot-beds; also proper earths and rotten dung for composts; and in severe frosty weather to give good attention to all tender plants, in frames, glasses, borders, &c. as cauliflowers, lettuce, and cabbages, seeing they are securely protected by a proper covering of straw or mats during the rigour of the frost.



## DIRECTIONS

### FOR PLACING DISHES ON TABLE.

Soup, broth, or fish should always be set at the head of the table; if none of these, a boiled dish goes to the head; where there is both boiled and roasted.

If but one principal dish, it goes to the head of the table.

If three, the principal one to the head, and the two smallest to stand opposite each other, near the foot.

If four, the biggest to the head, and the next biggest to the foot, and the two smallest dishes on the sides.

If five, you are to put the smallest in the middle, the other four opposite.

If six, you are to put the top and bottom as before, the two small ones opposite for side dishes.

If seven, you are to put three dishes down the middle of the table, and four others opposite to each other round the centre dish.

If eight, put four dishes down the middle, and the remaining four two on each side, at equal distances.

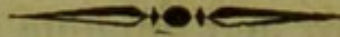
If nine dishes, put them in three equal lines, observing to put the proper dishes at the head and bottom of the table.

If ten dishes, put four down the centre, one at each corner, and one on each side, opposite to the vacancy between the two central dishes; or four down the middle, and three on each side; each opposite to the vacancy of the middle dishes.

If twelve dishes, place them in three rows of four each; or six down the middle, and three at equal distances on each side.

Note.—If more than the above number of dishes are required, the manner of laying them on the table must in a great measure depend on the taste of the dresser.

Deserts are placed in same manner;—if you have an ornamental frame for deserts, or a bouquet, or any other ornament, for your dinner-table, invariably place them in the middle of the table



### DAIRY AND POULTRY.

Great attention is requisite in the dairy, which may be comprised in two words, namely—*perfect cleanliness*. The milk when brought in should always be strained into the pans. Cold water should be frequently thrown on every part of the dairy. Neither meat nor any thing else should be suffered to hang in it. The sun should be excluded but a free current of air admitted. The cows should be regularly milked at early hour, and the udders perfectly emptied. In good pastures, the cows produce on an average three gallons a day from Lady-day to Michaelmas, and from thence to Christmas, one gallon a day. Cows may be milked with profit fifteen years; and should calve from Lady-day to May.

When you design to rear a calf, it should be removed from the cow in ten days at the farthest; remove it from the mother in the morning, and give it no food till the following morning, when being extremely hungry, it will drink readily; feed it regularly in the morn-

ing and evening, and let the milk given it be just warm; the skimmed milk will be quite good enough.

#### RENNET.

Take out the stomach of a calf just killed, and scour it well with salt and water, both inside and outside; let it drain, and then sew it up with two large handfuls of salt in it, or keep it in the salt wet, and soak a bit, which will do by fresh water.

#### CHEESE.

Warm your milk till equal to new; but observe it must *not* be *too hot*; add a sufficiency of rennet to turn it, and cover it over: let it remain till well turned, then strike the curd well down with the skimming dish, and let it separate, observing to keep it still covered. Put the vat over the tub, and fill it with curd, which must be squeezed close with your hand, and more added as it sinks, and at length left about three inches above the edge of the vat. Before the vat is in this manner filled the cheese cloth must be laid at the bottom of it, and, when full, drawn *smoothly* over on all sides. The curd should be salted in the tub after the whey is out. When every thing is prepared as above directed, put a board under and over the vat, then place it in the press; let it remain two hours, then turn it out, put on a fresh cheese cloth, and press it again ten hours; then salt it all over, and turn it again into the vat; then press it again twenty hours. Observe, the vat



should have several small holes in the bottom to let the whey run off.

#### CREAM CHEESE

Put as much salt to three quarts of raw cream as will season it, stir it well, and pour it into a sieve, in which you have folded a cheese cloth four times doubled, when it hardens, cover it with nettles on a pewter dish.

#### SAGE CHEESE.

Bruise some young red sage and spinach leaves, express the juice, and mix it with the curd; then do as with other cheese.

#### BUTTER.

Butter is disagreeable when the cows feed on turnips or cabbages, but this may be partly obviated, by adding one gallon of boiling water to every six of milk when strained into your pans. In summer your milk should stand for cream one day, and in winter two. When you skim it, put the cream-pot in a cold cellar, or, in short, the coldest place you have. Always churn twice a week, and change your cream *daily* into fresh scalded pots. When the butter is come, pour off the butter-milk, and put the butter into pans which have been scalded, and then cooled in cold water, and beat it with a flat board, till every drop of butter-milk is forced out, before which, however it must lay some time in water; and while you are thus working it, you must observe to change the water as fast as it becomes coloured, till it at length remains perfectly clear; then add your

salt, weigh and form the butter, and throw it into a pan of clear water, with a cover by which method you will have excellent butter, even in the middle of summer.

#### TO PRESERVE BUTTER.

Take two pounds of common salt, one pound of loaf sugar, and one pound of saltpetre, beat the whole well together, then, to fourteen pounds of butter, put one pound of this mixture, work it well, and when cold and firm, put it in glazed earthen vessels that will hold fourteen pounds each. Butter thus preserved becomes better by being kept, but observe, it must be kept from the air, and securely covered down. If intended for winter use, add another ounce of the mixture to every pound of butter, and on the top of the pans, lay enough salt to cover them with brine.

#### TO SCALD CREAM.

Let your milk stand twenty-four hours, then put the pan on a warm hearth, where it must remain till the milk is perfectly hot, but on no account boiling, which would spoil the whole; you may judge when it is enough, by its having a ring round the pan the size of the bottom; then remove the pan into the dairy, and skim it the next day.

Observe, the fire should be *slow*; and in summer the milk, previous to scalding, need not stand more than sixteen hours.

#### BUTTER-MILK.

If made of sweet cream, is excellent, but in all cases exceedingly wholesome, and serves extremely well for cakes and puddings.

## POULTRY.

Your hen-roost should be kept extremely clean, and your breed should not be too large: one cock is sufficient to six or eight hens.

When your hens are near laying, mix a little nettle-seed with their food, and always feed your poultry at regular periods, which will cause them to be familiar.

When you design to set a hen, never put more than twelve eggs under her.

Wormwood and rue should be planted round the house where you keep your poultry, as it will assist to destroy the vermin.

Rats, stoats, &c. so destructive to poultry, can only be destroyed by the help of traps, which should be set for that purpose.

Ducks usually commence laying in February, they should have a place to retire to at night.

Geese require but a little trouble, and will nearly support themselves, especially if near a common. When about to lay, they must be driven to their nests, and shut up. Mix a little hemp-seed with their food.

## CRAMMING CAPONS OR TURKIES.

Mix some barley-meal into paste with new milk; then make it into long rolls, larger in the centre than at the ends, and with these give them a full gorge three times a day, and in fourteen days they will be perfectly fat; but

not near so firm, nor wholesome, as by the following method:—

## TO FATTEN POULTRY.

Poultry should be fattened in coops, and kept very clean. They should be furnished with gravel but with very little water. Their only food barley-meal, mixed so thin with water as nearly to serve for drink. This should not be put in troughs, but laid upon a board, which should be clean-washed every time fresh food is put upon it. It is foul and heated water which is the sole cause of the pip.

## TURKEYS.

When young are extremely tender. When hatched, two or three pepper-corns should be put down their throat, and great attention must be paid to them. Turkeys are voracious, and will, when grown up, shift for themselves with one feed a day. The hen sits thirty days, and the young ones must be kept very warm, as the least damp or cold destroys them. Feed them *frequently* at some distance from the hen, chopped curds, cheese-parings, and cliderberries are very good for them, with a little fresh milk and water to drink. Put the hen under a coop in a situation exposed to the sun, for the first month, and the young must be shut up before the dew falls. Turkeys commence laying in March, and sit in April.

## PEA-FOWLS

Are fed in the same manner as turkeys, and

the pea-hen will herself provide for her young ones without any trouble.

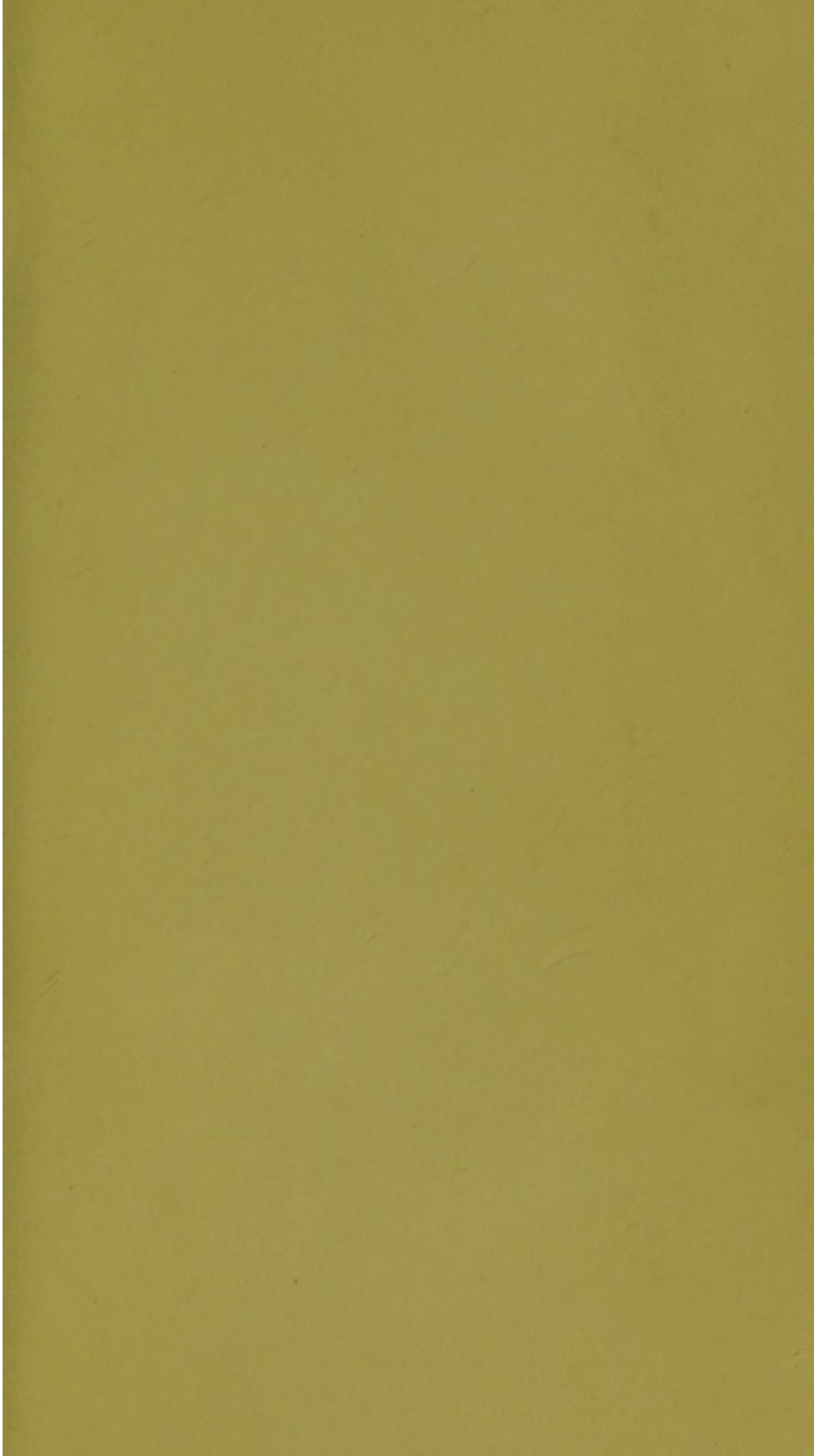
#### GUINEA-HEN.

Their eggs should be hatched under the common fowl. The young require great warmth, quiet, and careful feeding: for which purpose, use rice swelled with milk; and, when first hatched, put a pepper-corn down their throats.

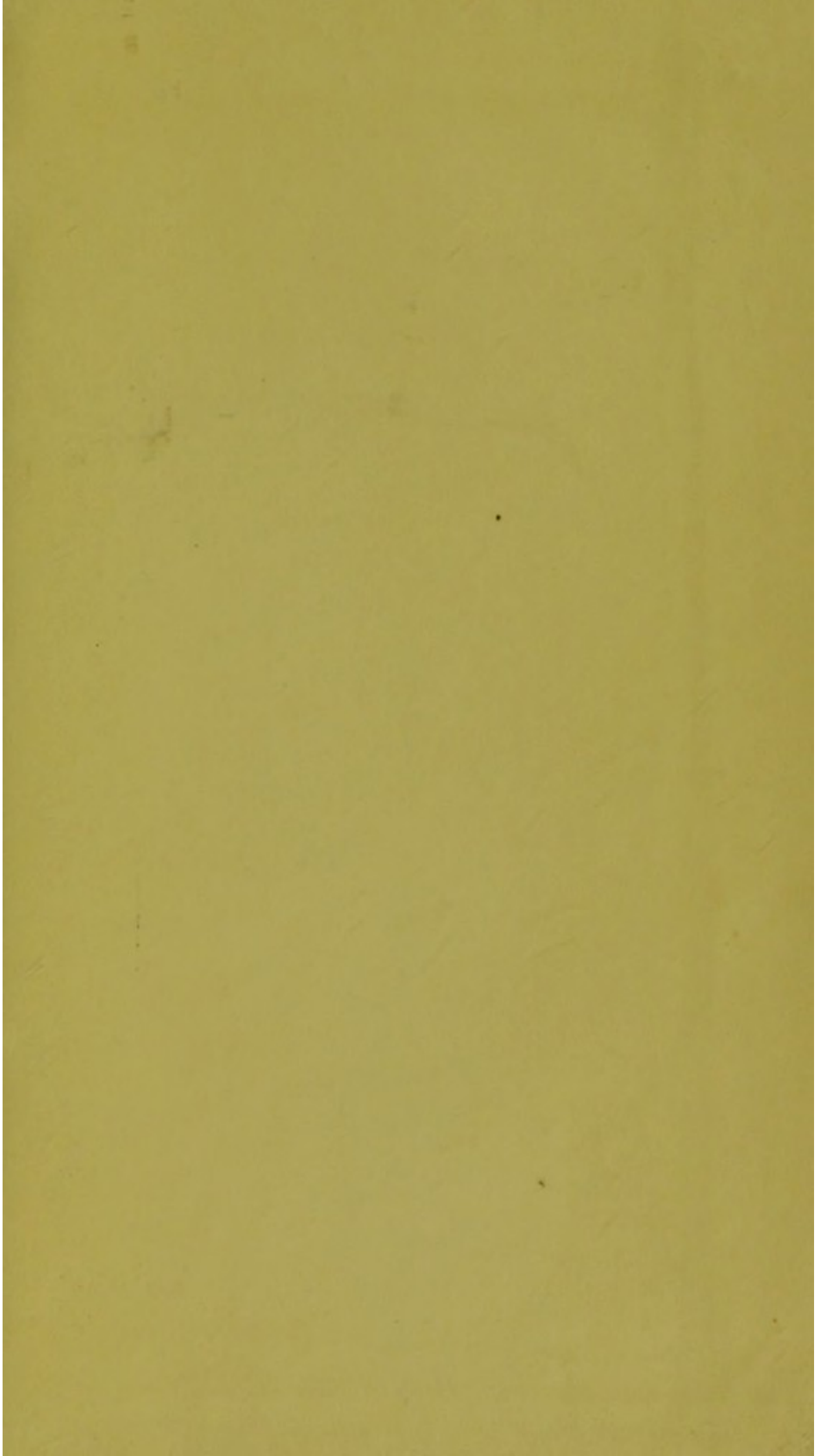
#### PIGEONS

Will breed sufficiently fast, after you have got three or four pair. Lay some clay near their house, and pour all the useless brine over it, for they are very fond of salt; feed them with white peas, barley, tares, &c.

FINIS.









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